Cooking Equipment

Fryers | Restaurant Ranges | Ovens | Toasters

Pasta Systems | Steamers | Charbroilers | Griddles

PERFORMANCE OPEN-POT GAS FRYERS

- Open-pot design is easy to clean
- 40 lb. oil capacity
- The frying area is 12” x 15”
- 110,000 BTU/hr.
- Millivolt controller requires no electrical hook-up
- Reliable centerline fast action thermostat ensures accurate temperatures right where the food is being cooked
- Deep cold zone, 1-1/4” IPS ball-type drain valve
- Master Jet burner distributes heat evenly around the frypot, generating a large heat-transfer area for efficient exchange and recovery

Item No.	Description
244-MJ35-SD	Stainless steel frypot and door, enamel cabinet
244-MJ35-SC	Stainless steel frypot, door and cabinet

SMJ35 Shown with optional casters

Frymaster

MJ45E Shown with optional casters

PERFORMANCE OPEN-POT GAS FRYERS

- 50 lb. oil capacity
- The frying area is 14” x 15”
- This 122,000 BTU/hr model is a world recognized master of open-pot frying
- Reliable centerline fast action thermostat ensures accurate temperatures right where the food is being cooked
- Every inch of the frypot and cold zone can be cleaned and wiped down by hand
- Millivolt controller with signal lights and on/off switch standard
- CM3.5 controller with cooking compensation feature and basket lift options are available on the MJ45E-SD and MJ45E-SC

Item No.	Description
244-MJ45E-SD	Stainless steel frypot and door, enamel cabinet
244-MJ45E-SC	Stainless steel frypot, door and cabinet

H55 Shown with optional casters

HIGH EFFICIENCY OPEN-POT FRYERS

- 50 lb. oil capacity
- The frying area is 14” x 15”
- This 80,000 BTU/hr model sets the standard for high-efficiency open-pot frying
- The infrared heat distribution system efficiently transfers the fryer’s energy input into the oil
- Open frypot is easy to clean
- Analog controller, electronic ignition and melt cycle are standard
- The H55-2 has all of the features and options of the H55 and gives the operator the discretion of using only half the fryer
- Each side of the H55-2 split pot fryer operates on 40,000 BTU/hr. (11.7 kW), has a maximum capacity of 25 lb.
- Meets ENERGY STAR® guidelines, qualifies for energy saving rebates

Item No.	Description
244-H55-SD	Full size stainless steel frypot and door, enamel cabinet
244-H55-SC	Full size stainless steel frypot, door and cabinet
244-H55-2-SD	Split stainless steel frypot and door, enamel cabinet
244-H55-2-SC	Split stainless steel frypot, door and cabinet
244-H55-2C-SC	Split stainless steel frypot, door and cabinet with multi-computer

CHICKEN/FISH PERFORMANCE OPEN-POT GAS FRYERS

- 80 lb. oil capacity
- The frying area is 18” x 19”
- This 150,000 BTU/hr model is specifically designed for high production of chicken and fish, producing 80 lbs. of chicken per hour and 100 lbs. of fish per hour
- Millivolt controller requires no electrical hook-up
- Reliable centerline fast-action thermostat ensures accurate temperatures right where the food is being cooked for efficient heat ups, cooks and recovery

Item No.	Description
245-MJCF-SC	Stainless steel frypot, door, and cabinet
245-MJCF-SD	Stainless steel frypot, door, enamel cabinet

MJCF
Shown with optional casters & electronic timer control

GF40
Shown with optional casters

STANDARD, OPEN-POT GAS FRYER

- 50 lb. oil capacity
- The frying area is 14” x 15”
- This 122,000 BTU/hr model is specifically designed to deliver outstanding open-pot fryer performance
- Master Jet burner system’s durable metal targets create a large heat-transfer area for reliable, even heat distribution
- The open-pot design is easy to clean
- Twin baskets standard but accepts large 12-1/8” x 6-1/2” baskets
- 45-1/4”H x 15-7/8”W x 28-1/2”D

Item No.	Description
245-GF40-SD	Stainless steel frypot and door, enamel cabinet

GF14
Shown with optional casters

STANDARD, OPEN-POT GAS FRYER

- 40 lb. oil capacity
- The frying area is 12” x 15”
- This 100,000 BTU/hr model is specifically designed for all-purpose frying and produces 65 lb. of French fries per hour
- Master Jet burner system’s durable metal targets create a large heat-transfer area for reliable, even heat distribution
- Deep cold zone, 1-1/4” IPS ball-type drain valve
- Open pot design is easy to clean

Item No.	Description
245-GF14-SD	Stainless steel frypot, enamel door and cabinet

SM40G/SM50G
Shown with optional casters

D80G
Shown with optional casters

SUPER MARATHON TUBE-TYPE GAS FRYERS

- Millivolt temperature control - requires no electrical hookup
- Thermo-tube heat transfer system
- Mechanical, snap-action temperature probe
- Stainless steel frypot, door and cabinet sides
- Wide cold zone
- 3/4" NPT gas connection on single units
- **SM40G & SM50G:** Stainless steel frypot, front and door, enamel sides
- **SM60G & SM80G:** Stainless steel frypot, front, door and sides

Item No.	Oil Capacity	BTU/hr.	Frying Area
246-SM40G	43 lb.	105,000	14" x 14"
246-SM50G	50 lb.	120,000	14" x 14"
246-SM60G	75 lb.	150,000	18" x 18"
246-SM80G	100 lb.	165,000	20" x 20"

HD60G
Shown with optional casters
and CM3.5 controller

DECATHLON TUBE-TYPE GAS FRYERS

- Thermatron® controller (120 Volt required)
- Thermo-tube heat transfer system
- RTD, 1° anticipatory temperature probe
- Stainless steel frypot, door and cabinet sides
- Melt cycle and boil out mode
- 3/4" NPT gas connection on single units
- Wide cold zone

Item No.	Oil Capacity	BTU/hr.	Frying Area
246-D50G	50 lb.	120,000	14" x 14"
246-D60G	75 lb.	150,000	18" x 18"
246-D80G	100 lb.	165,000	20" x 20"

SR42G/SR52G
Shown with optional casters

HIGH-EFFICIENCY DECATHLON TUBE-TYPE GAS FRYERS

- Thermatron® controller (120 Volt required), electronic ignition
- Stainless steel frypot, door and cabinet sides
- 6" Thermo-tube heat transfer system has 25% more surface area than 4" tubes
- Single frypot fryer rear gas manifold is 3/4" and multiple frypot fryer rear gas manifold is 1"
- 3/4" NPT gas connection (single units)
- Melt cycle and boil out mode
- Wide cold zone
- HD50 model meets ENERGY STAR® guidelines

Item No.	Oil Capacity	BTU/hr.	Frying Area
246-HD50G	50 lb.	95,000	14" x 14"
246-HD60G	80 lb.	150,000	18" x 18"
246-HD63G	85 lb.	125,000	18" x 18"
246-HD65G	100 lb.	150,000	20" x 20"

SR62G
Shown with optional casters

SUPER RUNNER TUBE-TYPE GAS FRYERS

- Millivolt control system - requires no electrical hookup
- Mechanical snap-action thermostat
- Thermo-tube design
- Wide cold zone
- Stainless steel frypot, door, and backsplash/flue cover, aluminized sided
- Wire form basket hanger and two fry baskets

Item No.	Oil Capacity	BTU/hr.	Frying Area
246-SR42G	43 lb.	105,000	14" x 14"
246-SR52G	50 lb.	120,000	14" x 14"
246-SR62G	75 lb.	150,000	18" x 18"

Dean

1824G
Shown with optional casters, batter pan, rear mount crumb tray and perforated pan divide

FLAT BOTTOM GAS FRYER

- 70 lb. oil capacity
- 120,000 BTU/hr. input, 35.2 kW
- 18" x 24" frying area
- Large surface area designed for float-type frying
- Shallow oil depth allows for efficient recovery and efficient oil use
- Thermatron® controller (120V required)
- Induced downdraft burner chamber with power exhaust system
- Mild steel frypot
- Stainless steel door, and back riser
- Painted sides
- 6" legs

247-1824G

SATURN™

SF50

COMMERCIAL SINGLE STANDING GAS FRYERS

- Stainless steel fry tank
- Large cold zone area with heat exchange tubes
- 1-1/4" full port ball type drain valve
- Stainless steel front door and header
- Insulated front door liner with overflow pipe holder
- Set of four nickel plated legs adjustable to 7"
- Twin fry baskets with PVC coated handles
- Invensys thermostat control adjusts from 200° to 400°F
- Hi-limit shut-off protector shuts off gas combination valve and standing pilot
- Built in flue deflector installed
- Removable stainless steel wire basket holder
- Natural gas and propane (Propane specific build and order)
- **SF40 & SF50:** 15-1/2"W x 30-1/4"D x 47"H
- **SF70:** 21"W x 30-1/4"D x 47"H

Item No.	Capacity	Tubes	Tank Size	BTU
247-SF40	35-40 lb.	3	14" x 14"	90,000
247-SF50	45-50 lb.	4	14" x 14"	120,000
247-SF70	65-70 lb.	5	19-1/2" x 14"	150,000

ANETS

SGL40

SILVERLINE GAS FRYERS

- Stainless steel front, door and frypot
- Snap action millivolt control
- Computer designed radiants
- The unique tapered elliptical tubes provide 14% more heat transfer area
- Outstanding serviceability, all components easily accessible and replaceable from the front
- Stainless steel basket hanger lifts off for easy cleaning
- Food particles fall below burner tubes into cold zone to prolong shortening life
- Large 1-1/4" ball-type full port drain valve prevents clogging

Item No.	Fat Capacity	BTU/hr.	Certifications
247-SGL40	35-40 lb.	90,000	NSF, ETL, cETL
247-SGL50	43-50 lb.	120,000	NSF, ETL, cETL
247-SGL100	70-100 lb.	150,000	ETL, cETL, ETL Sanitation

ANETS

14GS

GOLDENFRY™ STANDARD GAS FRYER

- Stainless steel frypot has a lifetime warranty
- Open vat design with sloped sides forces food particles to fall into the easily accessible cold zone
- Unique cross fire burners provide a 4 sided heating system
- Fully insulated cabinet keeps the kitchen cool
- Dual (35 to 50 lb.) shortening levels for varying cooking capacities
- Thermostat is located behind the door to protect from damage
- 1-1/4" Full port ball valve prevents clogging
- Stainless steel basket hanger lifts off for easy cleaning and access to the backsplash
- 111,000 BTU/hr.
- ETL, NSF

247-14GS

GAS FRYER

- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, no blower or ceramics
- High Efficiency design, ENERGY STAR® performance
- Patented Self Cleaning Burner and Down Draft Protection
- Solid State T-Stat with melt cycle and boil out mode
- Matchless ignition automatically lights the pilot when the power is turned on and saves you money during off times
- DVI drain valve interlock safety system turns the heat off preventing the oil from scorching / overheating
- High temperature safety limit switch
- Heavy-duty 3/16" bottom door hinge
- 1-1/4" full port drain valve for fast draining
- Separate manual gas shutoffs, for front servicing
- Integrated flue deflector
- 9" adjustable legs, easier access to clean
- Tube rack, allows crumbs and debris into cool zone

Item No.	Oil Capacity	Frying Area	BTU/hr.
248-SSH55	40-50 lb.	14" x 14"	80,000
248-SSH60	50-60 lb.	14" x 18"	80,000
248-SSH60W	50-60 lb.	18" x 14"	100,000
248-SSH75	75 lb.	18" x 18"	105,000

SSH55

SOLSTICE GAS FRYERS

- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, no blower or ceramics
- Patented Self Cleaning Burner and Down Draft Protection (with upgraded controls, SSTC, Digital, Computer)
- Millivolt thermostat (T-Stat)
- High temperature safety limit switch
- Heavy-duty 3/16" bottom door hinge
- 1-1/4" full port drain valve for fast draining
- Separate manual gas shutoffs, for front servicing
- Integrated flue deflector
- 9" adjustable legs, easier access to clean
- Tube rack, allows crumbs and debris into cool zone

Item No.	Oil Capacity	Frying Area	BTU/hr.
248-SG14S	40-50 lb.	14" x 14"	110,000
248-SG14RS	40-50 lb.	14" x 14"	122,000
248-SG18S	70-90 lb.	18" x 18"	140,000

SG14S shown with optional casters

ECONOMY TUBE FIRED GAS FRYERS

- Cabinet - stainless steel front, door
- Galvanized sides and back
- Tank - mild steel with stainless front
- Built-in integrated flue deflector
- Frying area is 14" x 14"
- Two nickel plated oblong, wire mesh baskets
- One nickel-plated tube rack
- One drain extension
- One drain line clean-out rod
- Removable basket hanger for easy cleaning
- 6" adjustable legs

Item. No.	Oil Capacity	Heat Tubes
248-35C+S	35 to 40 lb.	3
248-45C+S	42 to 50 lb.	4

45C+S

GAS FRYER

- 65 to 80 lb. oil capacity
- 18" x 18" frying area
- Tank - Stainless steel
- Cabinet - stainless front, door
- Galvanized sides and back
- Millivolt Thermostat (T-Stat)
- Themo-Safety pilot with built in regulator
- High Temperature safety limit switch
- 3/4 NPT rear gas connection
- 1-1/4" Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flue deflector
- 6" adjustable legs, easier access to clean
- Tube rack, allows crumbs and debris into cool zone

248-65C+S

65C+S

1GR45M

GR SERIES FRYERS

- Features millivolt controls and stainless steel front, sides and tank, on casters
- Solid state temperature control system or programmable computer system available options
- May be banked together
- Available with Kleenscreen™ filtration system
- 30-1/2"D x 47-1/4"H

Item No.	Capacity	BTU's	Width	Fry Area
249-1GR35M	35-40 lb.	90,000	26"	14" x 14"
249-1GR45M	45-50 lb.	120,000	21-1/2"	14" x 14"
249-1GR65M	65-70 lb.	150,000	21-1/2"	14" x 19-1/2"
249-1GR85M	70-85 lb.	150,000	21-1/2"	19-1/2" x 18-1/4"

1GR45AF

KLEENSCREEN PLUS® FEATURES WITH ONE GAS FRYER

- 45 lb. oil capacity
- Solid state knob controls
- Stainless steel fry tank — 10-year limited tank warranty
- Electronic ignition standard
- 1-touch filter controls standard
- Lightweight stainless steel pan construction
- Boil-out by-pass for each tank
- Oil drain valve interlock switch with controls for each tank
- Hands-free oil return line is self-seating when drawer is closed
- Adjustable casters standard—2 locking, 2 non-locking
- Tank brush, scoop and clean-out rod standard
- Operates with most oil reclamation systems
- 1-1/4" rear connection for battery fryers 2, 3 or 4
- High temperature discard hose
- 1-1/4" full port drain valve
- 15-1/2"W x 34-3/8"D x 36-1/4"H

249-1GR45AF

1VK45A

THE VK POWERFRY™ ENERGY STAR® QUALIFIED FRYER

- Available with Solid State Analog knob (A), Solid State Digital (D), or Programmable Computer (C) controls
- Available in 45 lb., 65 lb., and 85 lb. models
- Patent Pending FivePass™ heat transfer system for maximum efficiency and shorter cooking time - quick recovery
- SoftStart™ matchless ignition system heats cold oil gently extending oil life
- Significantly lower idle rates saving energy
- Available with KleenScreen *PLUS*® oil filtration system
- Reliable sealed combustion system
- Stainless steel cabinet and fry tank
- 1-1/4" full port drain valve
- Adjustable locking casters
- Flue temperature under 500°F reducing kitchen A/C costs
- 10-year limited tank warranty

249-1VK45A

MCF14

OUTDOOR FRYER

- Stainless steel cabinet, fry tank
- Two 14" wheels and two total lock casters
- 1-1/4" NPT drain valve with drain pipe extension
- Two fry baskets per tank
- Four (MCF14) and five (MCF18) tubes per tank positioned for easy cleaning
- Tank holder(s) to hold 40 lb. vertical propane tank(s)
- Stainless steel positive latch cover with integrated basket hanger
- High limit shut off safely shuts off gas flow if fryer temp exceeds high limit
- Millivolt thermostat control adjusts from 200°F to 400°F
- Combination gas shut-off valve and pilot ignition system
- 1-year parts and labor
- CSA Design Certified, NSF Listed

Item No.	Oil Capacity	BTU/hr.
249-MCF14	40 lb.	115,000
249-MCF18	65 lb.	150,000

OCF30 OPEN-POT GAS & ELECTRIC OIL CONSERVING FRYERS

- 30 lb. frypot with open-pot design, requires 40% less oil
- The frying area is 13" x 14"
- Smart4U® Technology
  - 3000 controller helps control food and oil quality, oil life, and equipment performance
  - Oil Attendant™ – automatic frypot oil replenishment and flashing alert to change in-cabinet oil supply
  - FootPrint PRO® – built-in filtration
- Centerline, solid-state, 1° action thermostat ensures precise temperature control, which maximizes oil life and produces uniformly-cooked products
- Same production capacity as a 50 lb. fryer
- Stainless steel frypot, door and cabinet
- 8-1/2" adjustable casters adjusts to 10"

Item No.	Description	Electrical	BTU/hr.
250-FPEL-214	Electric fryer	14 kW	–
250-FPEL-217	Electric fryer	17 kW	–
250-FPGL-230	Gas fryer	–	75,000

FPGL230CA
ENERGY STAR®

HIGH EFFICIENCY OPEN-POT ELECTRIC RE FRYERS

- The RE14 and RE17 electric fryers (14 kW and 17 kW) have 50 lb. oil capacity
- The frying area is 14" x 15-1/2"
- Meet ENERGY STAR® guidelines, qualifying for energy saving rebates
- Analog controller
- Specify voltage when ordering

RE14 models (14 kW, 208V/3ph, 240/3ph)

Item No.	Description
250-RE14-SC	Full stainless steel frypot, door and cabinet
250-RE14-2-SC	Split stainless steel frypot, door and cabinet
250-RE14-SD	Full stainless steel frypot and door, enamel cabinet
250-RE14-2-SD	Split stainless steel frypot and door, enamel cabinet

RE17 models (17 kW, 208V/3ph, 240/3ph)

Item No.	Description
250-RE17-SC	Full stainless steel frypot, door and cabinet
250-RE17-2-SC	Split stainless steel frypot, door and cabinet
250-RE17-SD	Full stainless steel frypot and door, enamel cabinet
250-RE17-2-SD	Split stainless steel frypot and door, enamel cabinet

RE14 shown with optional casters and CM3.5 controller
ENERGY STAR®

RE14TC shown with optional casters
ENERGY STAR®

ULTRA HIGH EFFICIENCY OPEN-POT ELECTRIC RETC FRYERS

- 50 lb. oil capacity
- The frying area is 14" x 15-1/2"
- 14 kW and 17 kW models
- Open frypot design - easy to clean
- Specifically designed with advanced TRIAC electronics for ultra energy efficiency
- Meets ENERGY STAR® guidelines, qualifies for energy saving rebates
- Insulated frypot - increases energy efficiency
- Cold zone 1-1/4" IPS ball-type drain valve
- Swing-up, ribbon-type, low watt density, long life heating elements
- Specify voltage when ordering

Item No.	Description	Electrical
250-RE14TC-SD	Stainless steel frypot, door and enamel cabinet	14 kW
250-RE14TC-SC	Stainless steel frypot, door and cabinet	14 kW
250-RE17TC-SD	Stainless steel frypot, door and enamel cabinet	17 kW
250-RE17TC-SC	Stainless steel frypot, door and cabinet	17 kW

SUPER RUNNER VALUE ELECTRIC FRYER

- 40 lb. oil capacity
- 14 kW
- The frying area 13-3/4" x 13-3/4"
- Snap-action thermostat
- Stainless steel frypot, door and backsplash/flue cover, aluminized sides
- Wire form basket hanger
- Two twin baskets
- 6" legs

250-SR14E

SR14 shown with optional casters

Frymaster

1814 GAS & ELECTRIC CONSERVING FRYERS

- Conserve Oil (12-16% less), Energy (upwards of 50% less), and Space (11-14% less)
- 63 lb. gas tube-type and 60 lb. open-pot electric frypots with high-production capacity
- The frying area is 18" x 14" and can cook three twin baskets of food at the same time
- 119,000 BTU/hr input per gas frypot, 17 kW per electric frypot
- Smart4U® controller has programmable cook buttons and adjusts the cook time based on load size
- Can be combined with a 50 lb. fryer (HD50 gas battery or RE17 electric battery)
- Electronic ignition
- Thermo-Tube heat transfer system with 6" tubes efficiently heats the oil, saving energy and extending oil life in gas models
- Self-standing, swing-up, flat-bar, low-watt density, long-life electric heating elements in electric models
- Robust, RTD, 1° compensating temperature probe
- Stainless steel frypot, front and cabinet sides
- Built-in filtration standard for multiple frypot models

Item No.	Description	Electrical	BTU/hr.
251-11814	Gas fryer	—	119,000
251-21814	Gas fryer	—	119,000/frypot
251-11814/HD50/11814	Gas fryer	—	119,000/1814 frypot; 95,000/HD50 frypot
251-11814E	Electric fryer	17 kW	—
251-21814E	Electric fryer	17 kW per frypot	—
251-11814E/RE17/11814E	Electric fryer	17 kW per frypot	—

Frymaster

RE180
Shown with optional casters and CM3.5 controller

HIGH PRODUCTION HPRE ELECTRIC FRYER

- Open frypot design – easy to clean
- 80 lb. oil capacity
- 17 kW or 21 kW input
- Robust, RTD, 1° compensating temperature probe
- Durable, self-standing, swing-up ribbon-type elements allow for efficient and uniform transfer of heat and easy cleanup
- Low-watt density elements contribute to increased reliability and extended life
- Digital controller, melt cycle and boil-out mode
- Deep cold zone with 1-1/4" IPS ball-type drain valve for single fryers and 1-1/2" full-port drain valve on fryer batteries
- Sloped bottom for fast, thorough draining
- Stainless steel frypot, front and sides
- Two fry baskets (6-1/8"H x 7-3/4"W x 15-7/8"L)
- 6" legs

251-RE180

VULCAN

1ER50D

ER SERIES ELECTRIC FRYER

- 50 lb. oil capacity
- Stainless steel cabinet
- 6" adjustable nickel plated, noncorrosive legs
- 17 kW low watt density ribbon style heating elements
- Solid state and computer programmable temperature controls are adjustable from 200°F to 390°F and include a fat melt cycle and high limit control
- Twin fry baskets
- Solid state controls
- 15-1/2"W x 34-1/8"D x 41-1/16"H
- 208 Volts, 60 Hz, 3 phase
- NSF Listed

251-1ER50D

Frymaster

J1C

COUNTERTOP OPEN-POT GAS FRYER

- 20 lb. oil capacity
- The frying area is 11" x 12"
- This 45,000 BTU model is specifically designed for all-purpose frying
- Millivolt controller requires no electrical hook-up
- Master Jet heat transfer systems distributes heat evenly around the frypot
- Reliable centerline fast-action thermostat ensures accurate temperatures right where the food is being cooked
- Stainless steel frypot and door, enamel cabinet

252-J1CSD

Globe

PF16E

PF32E

NSF c UL us

COUNTERTOP ELECTRIC FRYERS

- All stainless steel construction
- Removable, stainless steel fry pot with handles
- 70°F to 375°F thermostat
- High temp thermal limit control with manual reset
- Easily removable, easy-to-clean control box and swing-up elements
- Included nickel-plated fry baskets with cool-to-touch insulated handles
- 3-1/2" stainless steel adjustable feet
- Attached 4-foot power cord and plug; dual cord/plug on PF32E

Item No.	Oil Capacity	Fries/hr.	W x L x H
252-PF10E	10 lb.	10 lb.	11.2" x 17.5" x 14.9"
252-PF16E	16 lb.	25 lb.	11.2" x 17.5" x 16.5"
252-PF32E	32 lb.	50 lb.	21.8" x 17.5" x 16.5"

Toastmaster

TMFE30

TMFE15

ELECTRIC FRYERS

- Easy removable lift-out nickel plated steel kettle(s)
- Immersion-type tubular heating elements rated at 5,500 Watts
- Swing up basket design
- Snap-action thermostat ranges from 200°F to 375°F
- High-limit safety thermostat, on-off switch and indicator light
- Two nickel plated steel mesh side baskets
- Adjustable 4" legs
- 1-year parts and labor warranty
- cULus Listed, NSF

Item No.	Capacity	French Fries/hr.	W x D x H
252-TMFE15	15 lb.	28 lb.	18" x 20" x 17"
252-TMFE30	30 lb.	64 lb.	24" x 24" x 16-34"

ADCRAFT

DF-12L/2

DF-6L

DEEP FRYERS

- These deep fryers are ideal for all sized kitchens
- Constructed of heavy-duty stainless steel for durability
- Temperature control switch adjusts from 120°F to 375°F with a 6 liter capacity per tank
- Comes equipped with heavy-duty fryer baskets
- Double fryer includes two cords so one fryer can be used at a time
- NSF, UL and CE Certified

Item No.	Description
252-DF-6L	6 Liter deep fryer
252-DF-6L/2	Double 6 liter deep fryer
252-DF-12L	6 Liter deep fryer with faucet
252-DF-12L/2	Double 6 liter deep fryer with faucet

EAGLE Foodservice Equipment Division
Profit from the Eagle Advantage®

EF10-120

REDHOTS® ELECTRIC FRYERS

- Fry tanks are 10” x 14” and are all stainless steel deep-drawn one-piece construction, removable for easy cleaning or filtering of fat
- Snap-action thermostat comes complete with indicator light
- Heating elements are self-cleaning
- Body construction features highly polished stainless steel
- Single tank comes with two fry baskets, each 4” x 11” heavy plated mesh construction and double tank come with four
- Double tank features dual voltage: 208 Volts and 240 Volts
- NSF and UL Listed

Item No.	W x D x H	Electrical Data
253-EF10-120	12” x 19-1/4” x 15-3/8”	120 Volts, 1800 Watts, 15 Amps
253-EF10-240	12” x 19-1/4” x 15-3/8”	208/240 Volts, 4200/500 Watts, 19.8/22.9 Amps
253-EF102-240	25” x 19-1/4” x 15-3/8”	208/240 Volts, 8400/11000 Watts, 39.6/45.8 Amps

EF102-240

REDHOTS® CHEF’S LINE® FRYERS

- Fry tanks are all stainless steel deep-drawn one-piece construction, removable for easy cleaning or filtering of fat
- Thermostat – snap action complete with indicator light provides for accurate temperature control
- Hi-limit safety control complete with reset button and indicator light
- Heating elements are self cleaning Incoloy® sheath for long life and high performance
- Fry baskets are 4” x 11” heavy plated mesh construction
- Single tank: two baskets; double tank: four baskets provided

Item No.	W x D x H (adjustable)	Electrical Data
253-CLEF10-120	16-3/4” x 24-1/8” x 13-14”	120 Volts, 1800 Watts, 15 Amps
253-CLEF10-240	16-3/4” x 24-1/8” x 13-14”	208/240 Volts, 4200/5500 Watts, 19.8/22.9 Amps
253-CLEF102-240	32” x 24-1/8” x 13-14”	208/240 Volts, 8400/11000 Watts, 39-6/45.8 Amps

CLEF102-240

Globe

GF15G

GF30PG

STAR®

301HLD

530TED

COUNTERTOP GAS FRYERS

- Stainless steel double wall construction
- Stainless steel fry pot with drain valve and extension pipe
- Robert Shaw™ snap-action thermostats for fast recovery
- Heavy duty nickel-plated fry baskets with cool-to-touch insulated handles
- High performance, stainless steel tube burners inside heat chambers
- High limit thermostat protection
- Adjustable 4’’ stainless steel legs

Item No.	Description	Capacity	W x L x H
253-GF15G	Natural gas	15 lb.	10.6” x 27” x 26.7”
253-GF30G	Natural gas	30 lb.	16.9” x 27” x 26.7”
253-GF15PG	Liquid propane	15 lb.	10.6” x 27” x 26.7”
253-GF30PG	Liquid propane	30 lb.	16.9” x 27” x 26.7”

STAR-MAX® ELECTRIC FRYERS

- Lift-out nickel plated steel kettle(s) for easy removal of grease or other cooking oils
- Immersion-type tubular heating elements
- Snap-action thermostat ranges from 200°F to 375°F
- High-limit safety thermostat, on-off switch and indicator light
- Two large nickel plated steel mesh side hanging baskets
- All stainless steel cabinet
- Heavy-duty 4” adjustable legs
- 1-year parts and labor warranty
- UL Listed to US and Canadian Standard, UL Classified to NSF STD 4

Item No.	Capacity	French Fries/hr.	W x D x H
253-301HLD	15 lb.	28 lb.	18” x 20” x 17”
253-530TED	30 lb.	50 lb.	24” x 24” x 16-34”

SDU50

PF50R

SHORTENING DISPOSAL UNITS

- 9-5/8" drain height (with cover open) allows unit to fit under most fryers to permit direct draining of oil into unit
- Heavy-duty manual pump can empty 50 lbs. of oil in less than 60 seconds
- Large 7" (178 mm) wheels provide easy transporting of oil, even across parking lots – no lifting is necessary

Item No.	H x W x D	Oil Capacity
254-SDU50	48" x 15-3/8" x 31-7/8"	50 lb.
254-SDU100	48" x 19-7/8" x 31-7/8"	100 lb.

PORTABLE FILTERS

- 50 lb. capacity
- 4 GPM, 1/3 HP heavy-duty pump
- Fast - filters a 50 lb. fryer in 5 minutes
- Filters from bottom leaving minimal heel oil
- Stainless steel filter pan and pump assembly housing
- Cover and fold-down handle for safe and easy storage
- Steel frame mounted on four swivel casters allows for easy movement
- Heated suction line keeps the return line open and oil free flowing
- Nickel plated steel wand assembly with non-heat conducting handle efficiently
- Filtration powder sample and 25 sheets filter paper

Item No.	Description
254-PF50S	Portable filter
254-PF50R	Portable filter with reversible pump

BUILT-IN FILTRATION SYSTEM

- Space saving filter fits inside fryer cabinet which houses two or more frypots or one frypot and a spreader
- Filter pan designed on rails to clear floor mats and accommodate uneven floor environments
- Filter cycle is complete from start to finish in less than 5 minutes, while other frypots in the system are in use
- Filters up to 6 fryers in one battery
- Sloped drain pan leaves minimal oil residue behind after filtering
- Large 3" round drain line allows for rapid drainage without clogging
- 1/3 HP motor
- 4 GPM pump
- Drain safety switch
- Rear oil flush

254-FPP

FPPH255
Shown with optional CM 3.5 controller

PORTABLE FILTRATION

- Vulcan's MF Series Mobile Filter provides easy filtering when used with Vulcan fryers or any other manufacturer's brand of freestanding fryers
- Fold-down stainless steel handle with casters for ease of mobility
- 4 ft. high temperature oil discard hose
- 16-gauge stainless steel filter vessel
- Removable primary crumb catch basket
- 1/2 HP motor/pump
- 8 gallons/minute circulating hot oil
- 120 Volts, 60 Hz, 1 phase
- 15-1/2"W x 30-1/8"D x 36-1/4"H

254-MF-1

MF-1

Dean

MF904

PORTABLE OIL FILTER

- 80 lb. capacity
- 4 GPM steel gear pump with powerful 1/3 HP motor
- 5’ return hose
- Stainless-steel pan and pump housing
- Lid with opening for return hose
- Heavy-duty welded construction on casters
- Filter starter kit: filtration powder sample, 25 sheets filter paper, clean-out rod, gloves and cleaning brush

255-MF90U

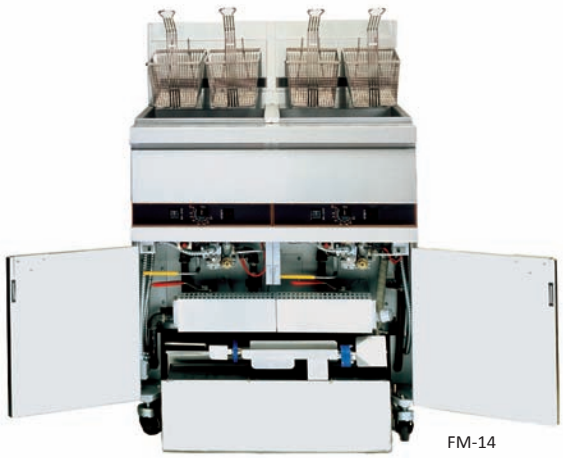
BUILT-IN FRYER FILTERS

- Space saving filter inside fryer cabinet which houses two or more frypots or one frypot and spreader
- Large capacity filter pan removes easily for cleaning
- Filter cycle is complete from start to finish in under 5 minutes
- 4 GPM (15 LPM) filter pump with powerful 1/3 HP motor
- Large 3” drain lines allow oil to drain freely
- Drain safety switch
- Rear oil return flushes crumbs into filter pan
- Perforated filter crumb tray

Item No.	Oil Capacity
255-75SUFF	75 lb.
255-85SUFF	85 lb.
255-100UFF	100 lb.

SCFHD260C Shown with optional CM3.5 controller

ANETS



FM-14

GOLDENFRY™ FILTER MATE

- Easy quick disconnect assembly
- Filter element eliminates clogging when used with special filter paper envelopes
- Filter intake draws shortening from the top and bottom leaving virtually no shortening residue
- Safety interlock shuts off burners to prevent empty frypot from heating
- Can be used as a portable filter (with optional hose assembly)
- Stainless steel open tank is removable for easy cleaning
- Five gallons per minute pump speed
- NSF, UL

Item No.	Description	Shortening Capacity
255-FM-14	For use with (2) 14” GoldenFry™ fryers	100 lb.
255-FM-18	For use with (2) 18” GoldenFry™ fryers	120 lb.

PITCO

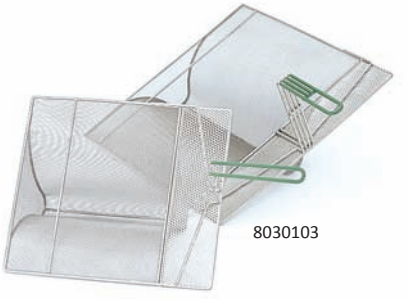
P14

PORTABLE FILTER SYSTEMS

- Filter pan and pump assembly enclosure are constructed of polished stainless steel
- 1/3 HP heavy-duty motor and pump assembly
- Four swivel casters
- Quick disconnect house connections
- 10 Foot (3.05 meters) oil proof supply cord
- Filter Pan
- 25 sheets of heavy-duty filter paper (flat)
- Sample filter powder packets
- (1) sediment clean out scoop
- (1) 7” drain nipple

Item No.	Description	Oil Capacity
255-P14	Portable filter system	55 lb.
255-P18	Portable filter system	75 lb.
255-RP14	Reversible pump	Up to 55 lb.
255-RP18	Reversible pump	Up to 75 lb.

8030209


8030103

8065518

8063232

8030184

8030072

ACCESSORIES

Sediment Trays

Item No.	Description	H x W x L
256-803-0103	Full pot	6-1/2” x 12-1/2” x 14-1/8”
256-803-0107 (L)	Split pot, left	6-1/2” x 5-3/4” x 14”
256-803-0108 (R)	Split pot, right	6-1/2” x 5-3/4” x 14”

Fry Pot Covers

Item No.	Description	H x W x L
256-806-5518	Stainless steel, full pot	15” x 21-1/2”
256-806-3232	Stainless steel, split pot	8-1/2” x 21-1/4”

Fryer Brush

Item No.	Description	H x W
256-803-0209	Tampico	28” x 2”

Skimmer

Item No.	Description	Dimensions
256-803-0184	With insulated handle	6” square

Filter Cones & Holder

Item No.	Description	Dimensions
256-803-0075	500/case (10 boxes of 50)	10”
256-803-0042	Box of 50	10”
256-803-0072	Cone holder	10”

Frymaster

Filter Magic Paper

FILTER MAGIC® FILTER PAPER

- Specially woven to allow the free flow of oil, while containing the food particles, sediment and other contaminants drawn by the filter powder
- Filter Magic® Filter Paper is specially sized to work effectively with Frymaster frying equipment

Item No.	Filter Model	Application	Paper Size
256-803-0003	FM-A Filter Magic box of 100 sheets	Filter Magic filters before 5/90	12-1/2” x 17-3/4”
256-803-0170	FM-A Filter Magic box of 100 sheets	Filter Magic filters after 5/90	25-1/2” x 19-1/2”
256-803-0074	FM-B Filter Magic box of 100 envelopes	80 lb., MJCF Fryer filers before 8/90	17-1/2” x 19-1/4”
256-803-0171	FM-B Filter Magic box of 100 sheets	80 lb., MJCF Fryer filers after 8/90 and TCF Fryers filters	33-1/4” x 21”
256-803-0170	FP Footprint Filters box of 100 sheets	Fits all Footprint and FootprintPRO filters	27-1/2” x 19-1/2”
256-803-0172	Flat Bottom Filters box of 100 sheets	Fits flat bottom filters	25-1/2” x 20-1/8”
256-803-0003	PF50/Portable Filters box of 100 sheets	Fits all Frymaster portable filters	27-1/2” x 19-1/2”
256-803-0170	PF95LP/Portable Filters box of 100 sheets	Fits PF95LP filter	34” x 22”
256-803-0345	RE80 SUFF Single under fryer filters	Fits RE80	33-1/4” x 17”

Garland

G SERIES RESTAURANT RANGES

- Gas range with stainless steel exterior
- Ergonomic 2 piece cast-iron grates with full pilot spill protection
- Garland's exclusive Starfire-Pro 33,000 BTU natural gas 2 piece burners
- Larger 38,000 BTU oven is deep enough to load full-size sheet pans in either direction
- Oven controlled by even bake, fast recovery snap action modulating oven thermostat
- Full porcelain oven interior
- Nickel plated three position oven rack guides with one oven rack
- Three 12" section stamped drip trays with dimpled bottom
- 6" adjustable stainless steel legs
- 1-year limited warranty on parts and labor
- NSF Listed

Item No.	Description	BTU/hr.	W x D x H with Shelf
257-G36-6R	36"W, (6) open-top burners, (1) standard oven	236,000	35-7/16" x 34-1/2" x 57"
257-G36-6S	36"W, (6) open-top burners, with storage base	198,000	35-7/16" x 34-1/2" x 57"
257-G48-8LL	48"W, (8) open-top burners, (2) space saver ovens	328,000	47-1/4" x 34-1/2" x 57"
257-G48-8RS	48"W, (8) open-top burners, (1) standard oven & storage base	302,000	47-1/4" x 34-1/2" x 57"
257-G60-10RR	60"W, (10) open-top burners, (2) standard ovens	406,000	59-1/16" x 34-1/2" x 57"
257-G60-6R24RR	60"W, (6) open-top burners, 24" raised griddle/broiler, (2) standard ovens	307,000	59-1/16" x 34-1/2" x 57"

RESTAURANT SERIES RANGES

BAKERS PRIDE

- Stainless steel front and sides, landing ledge
- Oven is porcelainized on two contact surfaces, bottom and door liner
- 40,000 BTU/hr. lift-off burner heads for performance cooking and easy cleaning
- 12" x 12" heavy-duty cast iron section grates remove easily and safely
- 7" stainless steel landing ledge provides a functional working area
- Anti-clogging pilot shield design engineered into the grate
- 6" adjustable legs

Item No.	Description	BTU/hr.	W x D x H
257-24-BP-4B-S20	(4) Burners, 20" standard oven	190,000	24" x 31" x 56-5/8"
257-24-BP-2B-G12-S20	(2) Burners, 20" standard oven, 12" griddle	130,000	24" x 31" x 56-5/8"
257-24-BP-0B-G24-S20	(0) Burners, 20" standard oven, 24" griddle	70,000	24" x 31" x 56-5/8"
257-36-BP-6B-S30	(6) Burners, 30" standard oven	280,000	36" x 31" x 56-5/8"
257-36-BP-4B-G12-S30	(4) Burners, 30" standard oven, 12" griddle	220,000	36" x 31" x 56-5/8"
257-36-BP-2B-G24-S30	(2) Burners, 30" standard oven, 24" griddle	160,000	36" x 31" x 56-5/8"
257-36-BP-0B-G36-S30	(0) Burners, 30" standard oven, 36" griddle	100,000	36" x 31" x 56-5/8"

X24-4L

X36-6R

X60-10RR

SUNFIRE RESTAURANT RANGES

- Four robust 2 piece 30,000 BTU/hr. cast open burners set in split cast iron ergonomic grates
- Straight steel tube oven burner 33,000 BTU/hr. provides quality bake and good recovery
- Oven thermostat ranges from Low to 500°F (260°C)
- Stainless steel front, sides and 4" wide front rail
- Heavy-duty oven door with "keep cool" door handle
- Two position fixed rack guide with one oven rack
- Porcelain oven bottom and door liner
- 27" deep work top surface
- 6" adjustable legs

U.S. Range

Item No.	Description	W x D x H with Shelf
258-X24-4L	24"W, (4) open-top burners, (1) space saver oven	23-5/8" x 33-1/2" x 57"
258-X36-6R	36"W, (6) open-top burners, (1) standard oven	35-7/16" x 33-1/2" x 57"
258-X60-10RR	60"W, (10) open-top burners, (2) standard ovens	59-1/16" x 33-1/2" x 57"
258-X60-6R24RR	60"W, (6) open-top burners, 24" griddle/broiler, (2) standard ovens	59-1/16" x 33-1/2" x 57"

U24-4L

U36-6R

U60-6R24RR

US RANGE RESTAURANT RANGES

- Powerful, 2 piece 32,000 BTU/hr. cast open burners set in split cast iron ergonomic grates
- Heavy cast iron "H" oven burner rated 38,000 BTU/hr. controlled by even bake, fast recovery snap action modulating oven thermostat
- Durable heavy-duty oven door with "keep cool" handle
- Stainless steel front, sides and 5" wide front rail
- Porcelain oven bottom and door liner
- 27" deep work top surface
- 6" adjustable legs

Item No.	Description	W x D x H with Shelf
258-U24-4L	24"W, (4) open-top burners, (1) space saver oven	23-5/8" x 34-1/2" x 57"
258-U36-6R	36"W, (6) open-top burners, (1) standard oven	35-7/16" x 34-1/2" x 57"
258-U60-10RR	60"W, (10) open-top burners, (2) standard ovens	59-1/16" x 34-1/2" x 57"
258-U60-6R24RR	60"W, (6) open-top burners, 24" griddle/broiler, (2) standard ovens	59-1/16" x 34-1/2" x 57"

400 SERIES ULTIMATE RESTAURANT RANGES

- Five sizes and hundreds of combinations including our new 5 burner configuration
- Choice of:
  – 33,000 BTU Patented Lifetime Non-clog Burners
  – 33,000 BTU Star/Saute Burners
  – 40,000 BTU PATENTED Pyromax Burners
- Standard or wavy cast iron grates
- Heavy-duty counter balanced oven door
- Optional electronic ignition on open tops no charge
- Manual gas shut off valve for entire range
- Metal knobs and handle
- On/Off control for convection oven motor
- 45,000 BTU standard oven base and 35,000 BTU convection oven base
- High efficiency snap action oven thermostat
- Choice of electric oven base with gas top (hybrid)
- All enameled coved oven with lift-out bottom
- Optional infrared broiler in oven base available
- Stainless steel construction
- Factory installed regulator
- Standard 22-1/2" flue riser with heavy-duty shelf
- Optional 5-1/2" or 10-1/2" flue riser
- NSF, CSA Approved
- 60-day money back guarantee

4361D

Item No.	Description	W x D x H
259-4361D	36"W, (6) non-clog burners, (1) oven	36-1/2" x 59-1/2"x 34"
259-4365D	36"W, (3) one-piece, non-clog burners, (2) high Pyromax burners, (1) oven	36-1/2" x 59-1/2"x 34"
259-4601DD	60"W, (10) non-clog burners, (2) standard ovens	60-3/4" x 59-1/2" x 34"
259-4601DD-2GR	60"W, (6) non-clog burners, 24" griddle, (2) standard ovens	60-3/4" x 59-1/2" x 34"
259-4721DD	72"W, (12) non-clog burners, (2) standard ovens	73" x 59-1/2" x 34"

S36D

S SERIES RESTAURANT RANGES

- 28,000 BTU patented, one-piece, non-clog burner with lifetime warranty
- 35,000 BTU oven base with heavy-duty burner and all enameled oven cavity
- High efficiency snap action thermostat adjustable from 250°F to 500°F
- Stainless steel front, sides, and legs
- 22-1/2" stainless steel flue riser with heavy-duty shelf
- 4" stainless steel front rail with closed, welded end caps
- Metal knobs and ergonomic handle
- Quadrant spring door
- Removable one-piece crumb drawer
- 60-day money back guarantee

S60DD-2RR

Item No.	Description	W x D x H
259-S36D	36"W, (6) burners, (1) oven	36-1/2" x 59-1/2" x 34"
259-S60DD	60"W, (10) burners, (2) standard ovens	60-3/4" x 59-1/2" x 34"
259-S60DD-2RR	60"W, (6) burners, 24" raised broiler/griddle, (2) standard ovens	60-3/4" x 59-1/2" x 34"

REFRIGERATOR MANUFACTURER
Turbo air

HEAVY-DUTY RESTAURANT RANGES

- Heavy gauge welded frame construction
- Stainless steel front, sides, back riser lift-off high shelf
- Individual pilot for each lift off top open burner at 32,000 BTU/hr
- 6” stainless steel adjustable legs (casters available as an option)
- 12” x 12” sectioned heavy-duty cast iron grates
- Full size pull out crumb tray
- Wrap around full stainless steel oven interior, 26.3” depth standard
- Full adjustable oven thermostat providing temperatures from 250°F to 550°F
- Pull off stainless steel door for easy cleaning
- Thermostatically controlled griddle (combo model)
- (1) stainless steel oven rack (additional racks optional)
- Push button ignition to light a standing pilot for oven
- CSA Certified for Safety and Sanitation for U.S. and Canada
- A full 1-year limited parts and labor warranty

TARG-24G6B

Item No.	Configuration	Oven	Width	BTUs
260-TAR-4	(4) open burners	1	24”	163,000
260-TAR-6	(6) open burners	1	36”	227,000
260-TARG-4B12G / TARG-12G4B	(4) open burners, 12” griddle	1	36”	178,000
260-TARG-2B24G / TARG-24G2B	(2) open burners, 24” griddle	1	36”	144,000
260-TARG-8	(8) open burners	2	48”	326,000
260-TARG-6B12G / TARG-12G6B	(6) open burners, 12” griddle	2	48”	277,000
260-TARG-4B24G / TARG-24G4B	(4) open burners, 24” griddle	2	48”	143,000
260-TARG-2B36G / TARG-36G2B	(2) open burners, 36” griddle	2	48”	219,000
260-TARG-10	(10) open burners	2	60”	390,000
260-TARG-6B24G / TARG-24G6B	(6) open burners, 24” griddle	2	60”	307,000
260-TARG-4B36G / TARG-36G4B	(4) open burners, 36” griddle	2	60”	283,000

VULCAN

V6B36

V-SERIES HEAVY-DUTY RANGES

- The Vulcan V Series provides top to bottom and side to side modularity
- Depending on how the unit is ordered, anyone of these sections can be easily changed out to create a different top configuration as the need arises
- Same for the base–they can also be changed out, whether it be standard or convection ovens, cabinet bases, and refrigerated bases
- The V Series top sections are available in 12”, 18”, 24” and 36” increments
- Standard telescoping condiment rail fits 1/9 size pans
- Backrisers have removable solid or grate type shelf options
- Standard features include: stainless steel front, sides, plate ledge, burner box, and exterior bottoms; 1-1/4” front gas manifold with 1-1/4” rear gas connection (capped); 4” stainless steel stub riser; heavy-duty cast grates and aeration bowls; 6” stainless steel legs; stainless steel cabinet base doors and adjustable universal slides with one stainless steel shelf per cabinet base unit
- Options include: rear gas connection, natural and LP gas regulators, casters, 650 degree finishing oven, curb mounting, dolly frame mounting and 4" legs for modular units

Item No.	Description
260-VCBB36	36” wide charbroiler gas range
260-V6B36	36” wide (6) burner gas range
260-V4B36	36” wide (4) burner gas range
260-V1FT36	36” wide, radial french top, gas range

ENDURANCE GAS RANGES

36-S-6B

- Each is loaded with innovative features sure to make a tremendous impact on an operator's kitchen such as the shrouded flashtube pilot system (1 pilot for every 2 burners) that saves $300 per year in energy costs
- There are “cool to the touch” control knobs and oven handle as well as 30,000 BTU/hr open top burners with lift-off heads for easy cleaning
- Extra deep grates in back accommodate large pans or stock pots
- There is also an extra deep pull-out crumb tray with welded corners to contain liquids
- Oven controls mounted in insulated side compartment on all models (except 24" range) to keep controls out of the heat zone
- Standard features include: fully mig-welded frame; stainless steel front, sides, backriser, and lift-off high shelf; 6” stainless steel adjustable legs; heavy-duty cast grates, easy lift-off 12” x 12” in front and 12” x 14” in back; 35,000 BTU/hr bakers depth standard oversized oven allows 18” x 26” sheet pans to fit side to side or front to back in 36”, 48” and 72” ranges (sheet pans only fit front to back in 24” and 60” ranges); oven thermostat adjusts from 250°F to 500°F with low setting; 2 oven racks and 4 rack positions
- 1-year labor and parts warranty
- NOTE: Griddles, broilers and convection ovens are available on the right side only

Item No.	Description	Total BTUs
261-36-S-6B	36” wide (6) burner range with standard oven	215,000
261-36-C-6B	36” wide (6) burner range with convection oven	215,000
261-36-S-2B-24G	36” wide (2) burner range with 24” manual griddle on right and standard oven	135,000
261-60-SS-10B	60” wide (10) burner range with (2) standard ovens	370,000
261-60-SC-10B	60” wide (10) burner range with (1) standard oven and (1) convection oven	370,000
261-60-SS-6B-24G	60” wide (6) burner range with 24” manual griddle on right and (2) standard ovens	290,000
261-60-CC-6B-24G	60” wide (6) burner range with 24” manual griddle on right and (2) convection ovens	290,000
261-60-SS-6B-24GB	60” wide (6) burner range with 24” manual griddle/broiler on right and (2) standard ovens	290,000
261-60-SC-6B-24GB	60” wide (6) burner range with 24” manual griddle/broiler on right, (1) standard oven and (1) convection oven	290,000
261-RSHELF-XL36	Reinforced high shelf for 36” range	n/a
261-RSHELF-XL60	Reinforced high shelf for 60” range	n/a
261-CASTERS-RR4	Set of 4 casters	n/a
261-CASTERS-RR6	Set of 6 casters	n/a

EV SERIES ELECTRIC RANGES

EV36-S-6FP

- Vulcan EV Electric Series Ranges meets the demands of foodservice cooking with rugged construction and quality features that bring ease-of-use, added efficiency and improved productivity to your operation
- This new electric range has heavy-duty features and can be sold as a medium or heavy-duty electric range
- Fully mig-welded frame; stainless steel front, sides, backriser and lift-off high shelf
- 6” stainless steel adjustable legs
- 2 kW French Plates with infinite heat controls
- Cool to the touch controls and oven handle
- Extra deep pull-put crumb tray with welded corners to contain liquids
- 5 kW bakers depth standard oversized oven allows 18” x 26” sheet pans to fit side to side or front to back in the 26” range and front to back in 24” and 60” range standard ovens
- Oven thermostat adjusts from 200°F to 500°F with low setting
- Oven controls mounted in insulated side compartment on all models (except 24” range) to keep controls out of the heat zone
- 208 Volts or 240 Volts ranges are shipped 3-phase and easily field convertible to 1-phase
- (2) oven racks and (4) rack positions
- 1-year labor and parts warranty
- NOTE: Ranges are shipped 3-phase and easily field convertible to 1-phase

Item No.	Description	Volts
261-EV36-S-6FP	36” wide electric range with standard oven and (6) French Plates	208 or 240
261-EV60-SS-10FP	60” wide electric range with (2) standard ovens and (10) French Plates	208 or 240
261-EV60-SS-6FP-24G	60” wide electric range with (2) standard ovens, (6) French Plates and 24” griddle on right	208 or 240
261-RSHELF-ELEC36	Reinforced highshelf for 36” electric range	
261-RSHELF-XL60	Reinforced highshelf for 60” electric range	
261-CASTERS-RR4	Set of 4 casters	
261-CASTERS-RR6	Set of 6 casters	

BLODGETT

BLODGETT XCEL SERIES PREMIUM FULL SIZE CONVECTION OVENS

- Famous Blodgett durability at a value price- angle iron frame, all stainless steel exterior, double-sided porcelain liner, and triple mounted doors that can hold up a 200 lb. man
- Easy access- dual pane glass or solid stainless steel dependent doors open simultaneously with one hand, and the porcelain door handle stays cool to the touch
- Accurate solid state controls minimize temperature variations for consistent baking every time
- 2-speed convection motor for fast and gentle baking
- 1/3 HP convection motor with automatic thermal overload protection
- Increased temperature range 150°F (66°C) to 550°F (288°C), with rapid cool down feature
- 5 full size rack positions accept 18" x 26" sheet pans; includes one chrome plated EZ-Slide rack with ball bearing slides capable of gliding completely out of the oven cavity; heavy- duty design holds up to 50 lb.
- Porcelainized crumb pans collects cooking residues for easy oven cleaning
- 2-year parts, 1-year labor, plus a 3-year door warranty

MARK V XCEL SINGLE
Shown with optional casters

DFG-100 XCEL Standard Depth Gas Convection Oven:

- Toggle switch to select either 60,000 BTU or 80,000 BTU on DFG-100 XCEL gas ovens

Mark V XCEL Standard Depth Electric Convection Oven:

- High quality, 11 kW elements, for fast recovery, great bake, and long life on Mark V XCEL electric oven
- Available in 208 Volts or 220/240 Volts

Item No.	Description	W x D x H	BTU/hr.	kW
262-DFG-100 XCEL SINGLE	Single deck gas oven	38-1/4" x 36-7/8" x 57"	60,000 - 80,000	—
262-DFG-100 XCEL DOUBLE	Double deck gas oven	38-1/4" x 36-7/8" x 70-5/8"	60,000 - 80,000	—
262-MARK V XCEL SINGLE	Single deck electric oven	38-1/4" x 36-7/8" x 57"	—	11
262-MARK V XCEL DOUBLE	Double deck electric oven	38-1/4" x 36-7/8" x 72-5/8"	—	22

DFG-100 XCEL DOUBLE
Shown with optional casters

BLODGETT ZEPHAIRE PLUS FULL SIZE GAS & ELECTRIC CONVECTION OVENS

- Bakery depth oven liner accepts full size sheet pans both directions, and the greater airflow creates an excellent bake for a wide range of products
- Easy access - dual pane glass or solid stainless steel dependent doors open simultaneously with one hand, and the porcelain door handle stays cool to the touch
- Temperature range 200°F to 500°F, with rapid cool down feature
- (5) full size rack positions and bakery depth accepts 18" x 26" sheet pans both directions
- Gas models feature powerful 60,000 BTU cast iron burners that have earned the ENERGY STAR designation
- Electric models have high quality, 11 kW 800 Series Incoloy elements, for fast recovery, great bake, and long life
- Available in 208 Volts or 220/240 Volts

Zephaire G Plus
Shown with optional casters

Item No.	Description	W x D x H	BTU/hr.	kW
262-Zephaire G SGL	Single deck gas oven	38-1/4" x 36-7/8" x 57"	60,000	—
262-Zephaire G DBL	Double deck gas oven	38-1/4" x 36-7/8" x 70-5/8"	120,000	—
262-Zephaire E SGL	Single deck electric oven	38-1/4" x 36-7/8" x 57"	—	11
262-Zephaire E DBL	Double deck electric oven	38-1/4" x 36-7/8" x 70-5/8"	—	22

BLODGETT FULL SIZE ELECTRIC OVENS

- Unites convection cooking with humidity for faster results and 15% greater yield
- Famous Blodgett durability - angle iron frame, all stainless steel exterior, 316 stainless steel liner
- Easy access- dual pane glass stainless steel dependent doors open simultaneously with one hand, and are easy to clean, even between the glass
- Easy to use- simple manual control- set it and go; or upgrade to the MenuSelect control, with 99 programs, a cleaning cycle, delta t probe cook-n-hold, 100°F to 500°F range
- Great bake- 4 speed auto reversing fan for gentle to high speed cooking
- Easy to clean- spray hose, sealed stainless liner, and floor drain make cleaning a breeze
- Industry leading ergonomics with the double stack- overall height is only 70"
- 38" wide and 40" deep, 27.5" tall, without legs or casters
- 25" legs for single units, or upgrade to the 29" stand with pan slides and storage shelf
- Five oven racks, made from 304 polished stainless steel

HV-100G-SINGLE
Shown with optional casters

Item No.	Description	W x D x H	BTU/hr.	kW
262-HV-100G SINGLE	Single deck gas oven	38.07" x 40.03" x 50.56"	70,000	—
262-HV-100G DOUBLE	Double deck gas oven	38.07" x 40.03" x 59.37"	140,000	—
262-HV-100G SINGLE	Single deck electric oven	38.07" x 40.03" x 50.56"	—	15
262-HV-100G DOUBLE	Double deck electric oven	38.07" x 40.03" x 59.37"	—	30

Specify voltage when ordering.

GAS CONVECTION OVENS

VC4GD

SG44D
Shown with optional casters

SG Series

- Standard with stainless steel front, sides, top, rear enclosure panel and legs
- Stainless steel doors with windows
- Porcelain enamel on steel oven interior
- 11 position nickel plated rack guides and 5 oven racks and interior oven lights
- Two 30,000 BTU burners, electronic spark igniters and 1/2 HP two-speed oven blower motor
- Solid state temperature controls, energy saving "power level" control
- 60-minute dial timer

VC Series

- Features stainless steel front, top and sides, with painted legs
- Stainless steel doors with windows
- Porcelain oven interior
- (11) position nickel plated rack guides and (5) oven racks and interior oven lights
- 44,000 BTU per oven section, electronic ignition and two-speed oven blower motor
- Solid state controls
- 60-minute dial timer

Item No.	Description	Oven Interior: W x D x H
263-SG4D	Single deck oven on 25-3/4" legs with standard depth cavity, doors with windows	29" x 22-1/8" x 20"
263-SG44D	Double deck oven on 8" legs with standard depth cavity, doors with windows	29" x 22-1/8" x 20"
263-VC4GD	Single deck oven on 25-3/4" legs with standard depth cavity, doors with windows	29-1/4" x 20" x 20"
263-VC44GD	Double deck oven on 8" legs with standard depth cavity, doors with windows	29-1/4" x 20" x 20"

VC4ED

ELECTRIC CONVECTION OVENS

- Features stainless steel front, top and sides, with painted legs
- Stainless steel doors with windows
- Porcelain oven interior
- (11) position nickel plated rack guides and (5) oven racks and interior oven lights
- Moisture vent damper control with oven cool switch for rapid cool down
- 1/2 HP two speed motor blower-motor
- 12.5 kW per section

Item No.	Description	Oven Interior: W x D x H
263-VC4ED	Single deck oven on 25-3/4" legs with standard depth cavity, doors with windows	29" x 22-1/8" x 20"
263-VC44ED	Double deck oven on 8" legs with standard depth cavity, doors with windows	29" x 22-1/8" x 20"

SLGS/12SC

SLGS/22SC

SILVERSTAR FULL SIZE CONVECTION OVENS

- All SilverStar, gas and electric standard depth convection ovens are ENERGY STAR® Qualified
- 60/40 dependant doors
- Stainless steel front, top, and sides
- Interior light; fully front serviceable
- Electronic ignition and flame failure safety device
- Single deck: 52" in height with legs, 55" with legs and casters
- Double deck: 64" in height - lowest in the industry
- Unibody solid frame construction
- 60-day money back guarantee

Item No.	Decks	W x H x D	BTU's	kW
263-SLGS/12SC	1	38" x 52" x 38-1/2"	72,000	—
263-SLGS/22SC	2	38" x 64" x 38-1/2"	144,000	—
263-SLES/10SC	1	38" x 52" x 38-1/2"	—	11
263-SLES/20SC	2	38" x 64" x 38-1/2"	—	22

Specify voltage when ordering.

HALF SIZE CONVECTION OVEN

- Constructed of heavy-duty stainless steel
- 120°F to 570°F temperature range with double wall glass doors
- Manual control knobs
- 120-minute timer and interior light
- Handles four half size sheet pans with 3” of space between each shelf
- 21-3/4”H x 23-1/2”W x 21”D
- 220 Volts, 60 Hz, 2670 Watts, 12 Amps
- CE Marked, NSF Approved

264-COH-2670W

PROFESSIONAL HALF SIZE CONVECTION OVEN

- Constructed of heavy-duty stainless steel
- Features grill/broil function (570°F)
- Cook and hold feature keeps food warm for up to 180 minutes
- 120°F to 500°F temperature range with double wall glass doors
- Manual control knobs
- 60-minute timer and interior light
- Handles four half size sheet pans with 3-1/2” of space between each shelf
- 22”H x 31”W x 21-1/2”D
- 220 Volts, 60 Hz, 3100 Watts, 14 Amps
- CE Marked, NSF Approved

264-COH-3100WPRO

QUARTER SIZE CONVECTION OVEN

- Constructed of heavy-duty stainless steel
- 120°F to 480°F temperature range with double wall glass doors
- Manual control knobs
- 120-minute timer
- Handles three quarter size sheet pans with 3-1/2” of space between each shelf
- 12-1/2”H x 20-3/4”W x 15-1/2”D
- 120 Volts, 60 Hz, 1750 Watts, 14.5 Amps
- CE Marked, NSF Approved

264-COQ-1750W

STACKABLE PIZZA OVEN

- Stainless steel pizza ovens are perfect for use in kitchens with limited space
- Each oven has two removable ceramic hearth baking shelves with a 3-1/4” deck height which makes them ideal for pizzas, breads and various bakery products
- With a thermostat range of 284°F to 680°F
- 15-minute continuous timer
- 6 foot power cord
- CE

Item No.	W x D x H	Volts	Watts	Amps
264-PO-18	23” x 25” x 21”	240	2850	12
264-PO-22	26” x 28” x 21”	240	3600	15

PIZZA/SNACK OVEN

- Constructed of heavy-duty stainless steel
- 13-1/2” rack accommodates products that are up to 12” in diameter and 2-1/2” high
- On and off operation controlled by a 30 minute timer
- 450°F pre-set thermostat
- Upper and lower heating elements
- Convenient crumb tray for easy cleanup
- 120 Volts, 1450 Watts, 12 Amps
- UL Listed, CE Listed

264-CK-2

FC-34

COUNTERTOP CONVECTION OVENS

- All stainless steel
- 2 or 3 wire rack models
- Safety glass door with handle
- 480°F thermostat
- Rear fan ensures quick and uniform baking
- Rapid temperature rise: up to 480°F in 7-9 minutes
- 120-minute timer
- Bake pan included
- Model FC-33 also features a broiler
- Approved to UL and NSF

Item No.	Electrical	W x D x H
265-FC-26	120V, 1.75 kW, 15 Amps; 208/240V, 1 PH, 2 kW, 7/9 Amps	18-1/2" x 17" x 10"
265-FC-33	120V, 1.7 kW, 15 Amps, with broiler; 208/240V, 1 PH, 3 kW, 13/15 Amps, with broiler	22" x 18-1/2" x 13"
265-FC-34	120V, 1.75 kW, 15 Amps; 208/240V, 1 PH, 3 kW, 13/15 Amps	22" x 18-1/2" x 13"

FC-100

FULL SIZE CONVECTION OVENS

- Two speed fan motor for greater variety of baking applications
- Reversing turbine fan for quick and uniform baking
- Manual steam with push-button operation
- Unique air flow design with rear mounted fan and heating element assembly
- All stainless steel construction
- Thermostatic temperature control up to 570°F
- 120-minute timer with audible end-of-cycle signal
- Cool-to-the-touch double glass door is removable
- Internal lights for cooking visibility
- Turboquartz® FC-100G features infrared overhead broiling elements - convection and broiling modes operate separately or in combination
- Approved to UL and NSF

Item No.	Electrical	W x D x H
265-FC-100*	208/240V, 1 PH, 6000W, 25/29 Amps	32-1/2" x 30" x 26-1/2"
265-FC-100G*	208/240V, 1 PH, 6000W, 25/29 Amps	32-1/2" x 30" x 26-1/2"

*Also available in 208/240V, 3 PH.

FC-60

HALF SIZE CONVECTION OVENS

- All stainless steel
- Compact footprint
- Four chrome plated wire shelves
- Internal lights for cooking visibility
- Thermostatic control up to 570°F with 120-minute timer
- Cool-to-the-touch double glass door removable for easy cleaning
- Turboquartz® FC-60G features infrared overhead broiling elements
- Approved to UL and NSF Standards

Item No.	Electrical	W x D x H
265-FC-60	120V, 1.7 kW, 14 Amps; 208/240V, 1 PH, 3.3 kW, 13/15 Amps	24" x 24" x 28"
265-FC-60G	120V, 1.7 kW, 14 Amps; 208/240V, 1 PH, 3.3 kW, 13/15 Amps	24" x 24" x 28"

SEM-80 VC

FINISHING OVENS

- Electric finishing ovens with quartz or vitroceramic heating elements
- Models with adjustable movable top or fixed top and adjustable tray
- Pull-out bottom shelf with wire rack
- Full or 1/2 power for ideal finishing
- Free-standing or wall-mounted
- Stainless steel construction
- Infrared cooking enables operator to defrost, brown, roast or glaze without preheating
- Approved to UL and NSF

Item No.	Electrical	W x D x H
265-SEM-60Q or VC	208/240V, 1 PH, 2.8 kW, 12/14 Amps	24" x 20" x 24"
265-SEM-80Q or VC	208/240V, 3 PH, 4.5 kW, 14/16 Amps	32" x 23" x 23"
265-SEF-80Q	208/240V, 3 PH, 5 kW, 13/15 Amps	32" x 20" x 24"

VOLLRATH

40702

CAYENNE® CONVECTION OVENS

- 120-minute bake timer feature automatically switches oven off after set time
- Cool-touch door features heavy-duty stainless steel construction
- Supplied with non-tip chrome plated steel shelves
- Temperature range: 150°F to 570°F
- ETL, NSF

Item No.	L x W x H	Watts	Volts	Amps
266-40701	24-1/2" x 23-7/16" x 23-1/4"	2500	220	11.0
266-40702	29-3/4" x 32-15/16" x 23-3/16"	6600	230	25.5
266-40703	24-1/2" x 23-7/16" x 18-1/16"	1500	120	11.6

Hamilton Beach COMMERCIAL

32918

ROASTER OVEN

- Commercially rated
- 18 quart capacity
- Cooks, warms, roasts and bakes
- Temperature adjustable from 200°F to 450°F
- Stainless steel construction
- Cooks a 20 lb. turkey
- Heavy-duty high-dome lid holds in heat and moisture
- Double-coated removable pan for easy cleanup
- Removable rack for easy lift-out
- Cool-touch handles
- 120 Volts, 60 Hz, 1440 Watts
- 1-year warranty

266-32918

VOLLRATH

40704

CAYENNE® CHICKEN ROTISSERIE OVENS

- A simple setup for operators and an enticing point-of-sale display for customers
- Easy-to-load baskets can roast and merchandise more than just chickens - use for ribs, roasts, vegetables, or an entire rack of lamb
- Baskets are also great for more delicate items like whole stuffed fish that could not be easily done in spit-style rotisserie ovens
- Glass front and rear for excellent point of sale display
- Unique circulation fan design distributes consistent heat throughout the chamber for even cooking and browning
- Stainless steel construction
- Removable full-size drip tray and chrome plated wire baskets for easy cleaning
- Thermostatically controlled for consistent results
- Capacities based on use of 3 lb. chickens

Item No.	Description	L x W x H
266-40704	8 Bird chicken	20-1/16" x 29-1/4" x 23-1/8"
266-40841	15 Bird chicken	21-5/8" x 37" x 26-1/8"

MICROWAVES & FOOD SAFETY

What containers and wraps are safe to use in the microwave oven?

Only use cookware that is specially manufactured for use in the microwave oven. Glass, ceramic containers, and all plastics that are safe to use usually will be labeled for microwave oven use.

SAFE TO USE:

- Any utensil labeled for microwave use.
- Heatproof glass (such as Pyrex, Anchor Hocking, etc.).
- Glass-ceramic (such as Corning Ware).
- Oven cooking bags.
- Baskets (straw and wood) for quick warm-ups of rolls or bread. Line the basket with napkins to absorb moisture from food.
- Most paper plates, towels, napkins and bags. For optimal safety use white, unprinted materials.
- Wax paper, parchment paper, heavy plastic wrap. Do not allow plastic wrap to touch food; vent it to allow a steam escape.
- Heat-susceptor packaging.

NOT SAFE TO USE:

- Cold storage containers: margarine tubs, cottage cheese and yogurt cartons, etc. These materials are not approved for cooking and chemicals can migrate into food.
- Brown paper bags and newspapers.
- Metal pans.
- Foam-insulated cups, bowls, plates or trays.
- China with metallic paint or trim.
- Chinese "take-out" containers with metal handles.
- Metal "twist ties" on package wrapping.
- Food completely wrapped in aluminum foil.
- Food cooked in any container or packaging that has warped or melted during heating.

PIPER PRODUCTS
BUILT TO LAST

5-PAN COOK & HOLD OVENS

- The Chef System Cook & Hold Oven roasts meat, poultry and fish, to juicy tenderness…. and holds the flavor until ready to serve
- Featuring an exclusive Roast-Air process, Chef System uses radiant and convection heat that browns naturally, tenderizes and holds natural juices, creating distinctive and tasteful entrees

5-Pan Cook & Hold Ovens

Item No.	Description	W x D x H	Volts	Watts
267-CS2-5	Cook & hold	26-1/4" x 34-7/8" x 34"	208/240	2170
267-CS2-5L	Low watt cook & hold	26-1/4" x 34-7/8" x 34"	120	1795
267-CS2-5S	Smoke & hold	26-1/4" x 34-7/8" x 34"	208/240	2320
267-CS2-5SL	Low watt smoke & hold	26-1/4" x 34-7/8" x 34"	120	1945

10-Pan Cook & Hold Ovens

- 26-1/4"W x 34-7/8"D x 52-1/4"H

Item No.	Description	W x D x H	Volts	Watts
267-CS2-10	Cook & hold	26-1/4" x 34-7/8" x 52-1/4"	208/240	2870
267-CS2-10S	Smoke & hold	26-1/4" x 34-7/8" x 52-1/4"	208/240	3020

CS2-5

COOK & HOLD OVENS

- With five levels of humidity, crisp food will stay crisp and moist food moist
- The 90°F to 185°F air temperature range allows precise food temperature control for proofing and holding
- This portable holding cabinet is ideal for serving counters, buffet lines, drive-up windows, point-of-service or preparation areas

Item No.	Description	W x D x H
267-CS2H-5	5-Pan humidified holding cabinet	26-7/8" x 34" x 34"
267-CS2H-5-2	5-Pan pass-thru humidified holding cabinet	26-7/8" x 35-1/4" x 34"
267-CS2H-10	10-Pan humidified holding cabinet	26-7/8" x 34" x 51-1/2"
267-CS2H-10-2	10-Pan pass-thru humidified holding cabinet	26-7/8" x 35-1/4" x 51-1/2"

CS2-5 Stacked with CS2H-5

COMBINATION OVENS/PROOFERS

- High volume blower in proofer circulates heat and humidity
- No moving parts in oven reduces maintenance problems and increases reliability
- Natural convection and radiant heat design does not dry out product
- Our patented design provides a top-notch hearth bake and easy, reliable proofing, giving you beautiful baked product for years to come
- Each oven deck is individually controlled
- Full-view, heat reflective tempered glass doors
- Heavy-duty stainless steel construction
- CSA, UL, NSF

Item No.	Description	H x W x D
267-OP-3	3-Pan oven, 9-pan proofer	74-1/2" x 32-1/2" x 32"
267-DO-PB-G	6-Pan oven, 16-pan proofer	73-1/2" x 55-1/2" x 40"
267-DO-PB-9-G	9-Pan oven, 24-pan proofer	72-1/4" x 68-1/2" x 36-7/10"
267-DO-PB-12-G	12-Pan oven, 32-pan proofer	73-1/2" x 90-3/4" x 40"

Super Systems FOOD EQUIPMENT

OP-3

DECK OVENS

- These units perform a wide variety of baking functions, all the while providing the reliable quality and ease of operation you've come to expect from Piper Super Systems
- Each deck is individually controlled
- Full-view, heat-reflective tempered glass doors
- No moving parts, positive magnetic door closure
- Stainless steel exterior
- Each deck brightly lit providing sight merchandising
- Separate controls for top and bottom oven sections
- CSA, UL, NSF

Item No.	Description	H x W x D
267-DO-6	6-Pan double oven, hinged doors	74-1/2" x 32-1/2" x 32"
267-DO-12-B	12-Pan double oven, by-pass doors	72-3/4" x 55-1/2" x 32"
267-DO-12-G	12-Pan double oven, sliding doors	72-3/4" x 55-1/2" x 32"
267-DO-16-G	16-Pan double oven, sliding doors	68-3/4" x 91" x 32"
267-DO-18-G	17-Pan double oven, sliding doors	74" x 68-1/2" x 36"

Lincoln

1300 Series

1100 Series

IMPINGER® CONVEYOR OVENS

- The complete line of Lincoln Impinger® ovens provides even cooking, consistent quality, and greatly reduced baking times for a wide variety of foods
- In the patented air impingement process, jets of high-velocity hot air strike the food product and seal in the moisture and flavor
- Impinger® ovens are ideal for fast production of foods such as pizza, pasta, seafood, sandwiches and more

Impinger® II Express Ovens (1100 Series)

Item No.	Energy Source	Units	Temp. Range	Conveyor	Capacity	Certifications
268-1116-000-U	Natural	Single deck	250°F to 575°F	18”W	3 high	NSF, CSA
268-1117-000-U	LP	Single deck	250°F to 575°F	18”W	3 high	NSF, CSA
268-1130-000-U	208 Volts/1-Phase/48 Amps	Single deck	250°F to 575°F	18”W	3 high	NSF, UL, CSA
268-1131-000-U	240 Volts/1-Phase/42 Amps	Single deck	250°F to 575°F	18”W	3 high	NSF, UL, CSA
268-1132-000-U	120/208 Volts/3-Phase/28 Amps	Single deck	250°F to 575°F	18”W	3 high	NSF, UL, CSA
268-1133-000-U	120/240 Volts/3-Phase/25 Amps	Single deck	250°F to 575°F	18”W	3 high	NSF, UL, CSA

Countertop Impinger® Conveyor Ovens (1300 Series)

Item No.	Energy Source	Units	Temp. Range	Conveyor	Capacity	Certifications
268-1301/1353	208 Volts/1-Phase/27 Amps	Single deck	200°F to 550°F	31”W	2 high	NSF, UL, CSA
268-1302/1353	240 Volts/1-Phase/24 Amps	Single deck	200°F to 550°F	50”W	2 high	NSF, UL, CSA
268-1301/1346	208 Volts/1-Phase/27 Amps	Single deck	200°F to 550°F	31”W	2 high	NSF, UL, CSA
268-1302/1346	240 Volts/1-Phase/24 Amps	Single deck	200°F to 550°F	50”W	2 high	NSF, UL, CSA

2500 Series

DIGITAL COUNTERTOP IMPINGER® (CTI) CONVEYORIZED ELECTRIC OVEN

- Air Impingment uses hot air under pressure which surrounds food with small jets of hot air; this allows for rapid heating, cooking, baking and crisping of foods, two to four times faster than standard impingement ovens, depending on food product cooked
- Uniform heating/cooking of food products offer a wide tolerance for rapid baking at a variety of temperatures
- Safety of conveyorized product movement is a definite advantage over batch type ovens, as it eliminates the need for constant tending
- Oven has one self-contained heating system
- Reversible conveyor direction
- Push button controls assure consistency and are easy for operators to program and adjust

Item No.	Energy Source	Units	Temp. Range	Conveyor	Capacity	Certifications
268-2501/1353	208 Volts/1-Phase/27 Amps	Single deck	200°F to 550°F	31”W	2 high	NSF, UL, CSA
268-2502/1353	240 Volts/1-Phase/24 Amps	Single deck	200°F to 550°F	31”W	2 high	NSF, UL, CSA
268-2501/1346	208 Volts/1-Phase/27 Amps	Single deck	200°F to 550°F	50”W	2 high	NSF, UL, CSA
268-2502/1346	240 Volts/1-Phase/24 Amps	Single deck	200°F to 550°F	50”W	2 high	NSF, UL, CSA

GAS PIZZA/DECK OVENS

- Stainless steel front, top, sides and back
- Ultra Rokite deck for excellent baking results
- Spring assist doors with concealed hinges
- Stackable to optimize production capacity
- Heavy chrome plate tubular steel door handle
- Heavy-duty angle iron frame for long life
- Aluminized steel combustion chamber and baking compartment
- Snap throttle thermostat with temperature control range of 300°F (149°C) to 650°F (343°C)
- 32" stainless steel legs
- 2-year parts/1-year labor warranty

1048 single shown with optional stainless steel legs

1060 double shown with optional stainless steel legs

Item No.	Legs	BTU's Per Section	Baking Compartment W x D x H	Decks
269-961P SINGLE	27-1/2"	50,000	42" x 32" x 7"	Single
269-911P DOUBLE	19"	27,000	33" x 22" x 7"	Double
269-1048 SINGLE	32"	85,000	47-1/4" x 36" x 10"	Single
269-1060 DOUBLE	12"	85,000	60" x 36" x 10"	Double

Y SERIES DECK OVENS

- Y Series at 120,000 BTUH per deck, natural or LP gas
- 300°F to 650°F throttling thermostat
- Top and bottom heat control dampers and micro-slides
- Combination gas controls with valve, regulator and pilot safety
- Heavy-duty, slide-out flame diverters
- 8" interior deck heights with 1-1/2" thick hearth baking decks
- All stainless steel exteriors and aluminized steel interiors
- Spring balanced, fully insulated doors
- Side or rear gas connections
- Fully insulated throughout
- 1-year limited part and labor warranty

Item No.	Decks	W x D x H
269-Y600	1	78" x 43" x 55-1/8"
269-Y602	2	78" x 43" x 66-1/4"
269-Y800	1	84" x 51" x 55-1/8"
269-Y802	2	84" x 51" x 66-1/4"

Y600

P22

COUNTERTOP ELECTRIC DECK OVENS

- Electric 15-minute timer with continuous ring alarm and manual shut-off
- Two hearth stone decks per oven with 3-1/4" deck heights
- All stainless steel exterior
- Unitized, welded, aluminized steel interior
- 6' Cord
- UL, cUL, UL Classified, CE
- 1-year limited parts and labor warranty

Item No.	Decks	W x D x H	Watts
269-P18S	1	23" x 25" x 17"	3600
269-P22S	2	26" x 28" x 17"	1800

Specify voltage when ordering.

CONVECTION EXPRESS™

- Combines up to 475°F of convection cooking with 1400 Watts of microwave power
- 1.2 cubic foot capacity
- Stores up to 100 programs
- 4-stage cooking
- 11 power levels
- Stainless steel exterior
- EZCard Menu Management system
- 19-1/4"W x 26-1/4"D x 18-1/4"H
- 208-230 Volts, 60 Hz, 20 Amps
- Limited 3-year warranty
- NSF, UL, CSA

270-ACE14

HEAVY VOLUME COMBINATION COOKING COMMERCIAL OVEN

- Combination of forced convection, microwave and infra-red radiant
- Stores up to 360 menu items
- Catalytic convertor filters grease and odors from air
- No vent hood required
- Stainless steel interior and exterior
- Touch pad operation
- 25-1/8"W x 20-5/8"D x 20-3/8"H
- 208-240 Volts, 60 Hz, 30 Amps
- cETLus Listed, ETL Sanitation Listed

270-AXP22

COMMERCIAL MICROWAVE OVEN

- Ideal for medium volume sites
- 6-minute dial timer lights up
- 1000 watts of power
- 1.2 cu. ft. capacity holds up to a 14" platter
- 22"W x 19"D x 13-3/4"H
- 120 Volts, 60 Hz, 15 Amps
- Limited 3-year warranty
- cULus, ETL Sanitation Listed

270-RCS10DS

COMMERCIAL MICROWAVE OVEN

- 11 power levels
- Stainless steel interior and exterior
- 1200/1800/2100 watts of power
- .6 cu. ft. capacity holds half-size pan
- 4-Stage cooking defrosts, cooks and hold menu items
- Stores up to 100 programs
- 120 Volts, 60 Hz, 20 Amps
- Full 3-year warranty
- NSF, UL, CSA

Item No.	Watts	W x D x H
270-HDC12A2	1200	16-3/4" x 22" x 13-1/2"
270-HDC182	1800	16-3/4" x 22-3/4" x 13-1/2"
270-HDC212	2100	16-3/4" x 22-3/4" x 13-1/2"

Amana Commercial

COMMERCIAL MICROWAVE OVENS

- 1.0 cubic foot capacity
- Up to 100 programmable menu items
- Four stage cooking option
- 11 power levels
- Multiple quantity pad
- Stainless steel exterior and interior
- 19-1/4"W x 26-1/4"D x 18-1/4"H
- 208-240 Volts, 60 Hz, 20 Amps
- Full 3-year warranty
- NSF, UL, CSA

Item No.	Watts
270-RC17S2	1700
270-RC22S2	2200
270-RC30S2	3000

COMMERCIAL MICROWAVE OVEN

- Ideal for low volume use
- Stainless steel exterior wrap and painted interior
- 1000 watts of power
- 0.9 cu. ft. capacity holds up to a 12" platter
- 6-minute digital timer lights up
- 20"W x 16-1/2"D x 12-1/4"H
- 120 Volts, 60 Hz, 15 Amps
- Limited 3-year warranty
- cULus, ETL Sanitation Listed

270-RMS10D

COMMERCIAL MICROWAVE OVEN

- Ideal for low volume sites
- Five power levels
- 20 programmable menu items
- Braille touch pads are ADA compliant
- 1000 watts of power
- 20"W x 16-1/2"D x 12-1/4"H
- 120 Volts, 60 Hz, 15 Amps
- Limited 3-year warranty
- cULus, ETL Sanitation Listed

Item No.	Description
270-RMS10T	Stainless steel exterior wrap, painted interior
270-RMS10TS	Stainless steel exterior and interior

COMMERCIAL MICROWAVE OVEN

- Ideal for medium volume sites
- Five power levels
- Up to 100 programmable menu items
- Four stage cooking
- Braille touch pads are ADA compliant
- 1.2 cu. ft. capacity holds a 14" platter
- 1000 watts of power
- 20-7/8"W x 15-1/2"D x 12-3/8"H
- 120 Volts, 60 Hz, 15 Amps
- Limited 3-year warranty
- cULus, ETL Sanitation Listed

270-RCS10TS

Panasonic®

1000 WATT COMMERCIAL MICROWAVE

- Stainless steel front
- 1000 Watts of power
- Capacity: 0.8 cubic feet. “Grab & Go” door handle
- Bottom energy feed
- 6 minute dial timer
- Fits one half-size 6” tall pan with cover
- Interior oven light
- See-through oven door
- 120 Volts, 60 Hz, Single Phase, 13.4 Amps
- 20-1/8”W x 16-9/16”D x 12”H
- UL, NSF
- 1-year parts and labor warranty

271-NE-1024

1000 WATT COMMERCIAL MICROWAVE

- Stainless steel front
- 1000 Watts of power
- Capacity: 0.8 cubic feet
- “Grab & Go” door handle
- Bottom energy feed
- Braille keypad
- 10 programmable memory pads; 20 memory capability
- 6 power levels
- 2- and 3-stage cooking
- Programmable and manual operations
- Program list/cycle counter. 99:99 minute capacity
- Fits one half-size 6” tall pan with cover
- Interior oven light
- See-through oven door
- Touch control keypad
- 120 Volts, 60 Hz, Single Phase, 13.4 Amps
- 20-1/8”W x 16-9/16”D x 12”H
- UL, NSF
- 1-year parts and labor warranty

271-NE-1054

1000 WATT MICROWAVE

- Stainless steel cabinet and cavity
- 1000 Watts of power
- Capacity: 0.8 cubic feet. “Grab & Go” door handle
- Bottom energy feed
- Braille keypad
- 10 programmable memory pads; 20 memory capability
- 6 power levels
- 2- and 3-stage cooking
- Programmable and manual operations
- Program list/cycle counter
- 99:99 minute capacity
- Fits one half-size 6” tall pan with cover
- Interior oven light
- See-through oven door
- Touch control keypad
- 120 Volts, 60 Hz, Single Phase, 13.4 Amps
- 20-1/8”W x 16-3/8”D x 12”H
- UL, NSF
- 1-year parts and labor warranty

271-NE-1064

1200, 1700 & 2100 WATT MICROWAVES

- These heavy-duty commercial microwaves feature stainless steel construction, top and bottom energy feed, “Grab & Go” door handle, 60 programmable memory pads, 3 power levels, see-through oven door, and lighted interior
- Capacity: 0.6 cu. ft.
- 60 Hz, Single Phase
- 16-5/8”W x 20”D x 13-3/16”H
- 3-year parts, labor and travel warranty on all 3 models (except NE-1257)
- UL, NSF

Item No.	Description
271-NE-1257	1200 Watts (120 Volts, 17.8 Amps, 1-Year Warranty)
271-NE-1258	1200 Watts (120 Volts, 17.8 Amps)
271-NE-1757	1700 Watts (208/230-240 Volts, 14.3/13.1 Amps)
271-NE-2157	2100 Watts (208/230-240 Volts, 16.6/15.3 Amps)

Cleveland

STEAMCUB™ BOILERLESS & CONNECTIONLESS STEAMER

- The single compartment countertop steamer and holding cabinet features 14 gauge stainless steel construction with 6" adjustable legs
- Capacity for six 2-1/2" full size steam table pans or ten 1" pans
- Compartment door can be opened anytime during cooking
- Three operating modes include steam and hold, constant steam, and hold only
- 9 kW, 208 Volts, 3 phase, 24 Amps
- 21"W x 24"D x 29"H
- UL and NSF Listed

272-1SCE

1SCE

STEAMCHEF BOILERLESS CONVECTION STEAMERS

- Exclusive KleanShield™ cooking compartment eliminates foaming and contamination
- Exclusive, durable 14 gauge stainless steel compartment door and latch
- Two piece compartment door with free floating inner door
- Exclusive SureCook compartment controls with simple load compensating electro-mechanical timer
- Includes a 60-minute electro-mechanical timer, LED indicator lights for power on and reset
- Timed and manual bypass switch for constant steaming
- 4" adjustable legs

Electric

Item No.	Steam Pan Capacity	Electrical	W x H x D
272-22CET3.1	(3) 12" x 20"	9 kW	21-3/5" x 22-1/2" x 33-4/5"
272-22CET6.1	(6) 12" x 20"	13.5 kW	21-3/5" x 30-4/5" x 33-4/5"

Gas

Item No.	Steam Pan Capacity	BTU	W x H x D
272-22CGT3	(3) 12" x 20"	45,000	21-5/8" x 24-5/8" x 32-1/2"
272-22CGT6	(6) 12" x 20"	62,000	21-5/8" x 34-1/8" x 32-1/4"

22CET6.1

STEAMCRAFT® GEMINI™ 10

- Two compartment convection steamer
- Capacity for six or ten each 2-1/2" full size steam table pans
- 60-minute mechanical timer
- 6" adjustable legs with flanged feet
- Twin 72,000 BTU gas-fired stainless steel steam generators
- Water level controls and automatic ignition systems
- Large 7-1/2 gallon generator reservoir for high speed cooking production
- Durable 14 gauge, 304 stainless steel construction
- 24"W x 34.95"D x 65.44"H
- Available in Natural or LP gas
- UL and NSF Listed

272-24-CGA-10.2

24-CGA-10.2

CONVOTHERM COMBI OVEN-STEAMERS

- Combination oven/steamer with simple to operate electronic programmable controls for Hot Air, Convection Steam, and Combination cooking modes
- "Cook & Hold" and "Delta T" slow-cooking capabilities
- "Advanced Closed System" with "Crisp & Tasty" de-moisturizing feature
- Multiple cooking stage programs, stored recipe library, multipoint core temperature probe
- "Press & Go", one-step recipe start buttons
- "Smart Key" for selecting option settings
- Two speed auto reversing convection fan
- Built-in automatic rinse system
- Automatic fill and water level control
- Automatic generator drain
- UL Sanitation, NSF Standards
- More sizes available

Item No.	Description	ENERGY STAR®
272-OES-6.10	Electric Heated, boilerless, "The Mini" Combi Oven Steamer	No
272-OEB-6.20	Electric Heated with Steam Generator	Yes
272-OES-6.20	Electric Heated, Boilerless	No
272-OGB-6.20	Gas-Fired with Steam Generator	No

OEB-6.20

STEAM N' HOLD CONNECTIONLESS VACUUM STEAMERS

- ENERGY STAR® Qualified, requires no water or drain lines
- Warranty is NOT voided by water quality
- Comes standard with 3 different operating modes
  - Fast Cook Mode (212 degree steam), Low Temperature Steam (130-200 degree steam) and Variable Temperature hold mode
- Requires no de-liming or scheduled maintenance
- Uses less than 1 gallon of water per hour
- Units can be double stacked for added capacity and more versatility
- All AccuTemp products come with our Lifetime Service and Support Guarantee
- Available in 3 or 6 pan models (2-1/2" full size pans)
- 208 or 240 Volts single phase or 3 phase available
- Multiple Kilowatt output from 6 kW to 17 kW to suit your cooking needs

S3

S6

Item No.	Pan Capacity
273-S3	3
273-S6	6

EVOLUTION CONVECTION STEAMERS

- ENERGY STAR® Qualified
- Warranty is NOT voided by water quality
- Cooks with patented Steam Vector Technology that produces convection with no moving parts!
- The Evolution steamer has fewer parts than any other steamer
- Easy to use and durable digital controls standard
- Features Cook and Hold modes
- Requires no de-liming or scheduled maintenance
- Uses less than 1 gallon of water per hour
- Units can be double stacked for added capacity and more versatility
- All AccuTemp products come with our Lifetime Service and Support Guarantee
- 6 pan model (2-1/2" full size pans)
- 208 or 240 Volts single phase or 3 phase available
- Multiple Kilowatt output from 6 kW to 17 kW to suit your cooking needs

E6

Item No.	Description
273-E6	Evolution Connectionless Convection Steamer
273-E6	Evolution Connected Convection Steamer

COUNTERTOP STEAMERS

- 304 stainless steel exterior
- 316 stainless steel cooking chamber and coved corners
- Heavy gauge stainless steel door with full perimeter gasket
- Positive lock and seal mechanism with spring release door
- Illuminated power switch
- Ready indicator light
- Cooking indicator light
- 60-minute electromechanical timer with end of cycle audible alarm
- Removable stainless steel pan supports
- Electromechanical controls
- 24-7 Warranty
- Specify electrical

EZ18-3

R24-3

Item No.	Description	Pan Capacity 1" Pan Depth	2-1/2" Pan Depth	4" Pan Depth	6" Pan Depth	Width	kW
273-EZ18-3	Manual fill, manual drain	6	3	2	1	18"	9
273-EZ18-5	Manual fill, manual drain	10	5	3	2	18"	15
273-EZ24-3	Manual fill, manual drain	6	3	2	1	24"	9
273-EZ24-5	Manual fill, manual drain	10	5	3	2	24"	15
273-R24-3	Auto fill, auto drain	6	3	2	1	24"	7.5
273-R24-5	Auto fill, auto drain	10	5	3	2	24"	15

VULCAN

C24EA3-BSC

ELECTRIC COUNTERTOP STEAMERS

- Features stainless steel exterior finish, stainless steel interior compartment with coved corners, heavy gauge stainless steel door, manual control with 60-minute timer, convection steam, includes exclusive mineral tolerant design with with SmartDrain PowerFlush™ System
- Stand and stacking kit available
- Basic Model (BSC) includes 60-minute timer, with manual drain
- Professional Series (DLX) includes 60-minute timer with constant steam, ready and cook lights, PowerSteam™ and SmartDrain PowerFlush™ System available (add .75 kW to Standard kW)
- NSF and UL Listed

Item No.	W x L x H	1" Pan Capacity	Standard kW
274-C24EA3-BSC	24" x 33" x 19-1/2"	6	8.5
274-C24EA5-BSC	24" x 33" x 26"	10	10.0

ELECTRIC COUNTERTOP BOILERLESS/CONNECTIONLESS CONVECTION STEAMERS

- No water lines or drains required
- Features stainless steel exterior, interior compartment with coved corners, heavy gauge stainless steel slammable door
- 3-position control switch and 60-minute timer
- Atmospheric steam with pressureless free venting
- Tubular elements embedded in 1" thick cast aluminum sealed pan bottom with thermal transfer compound for even heat distribution
- 208 Volts or 240 Volts , 1 or 3 phase
- Pan dimensions: 12"W x 20"L x 2-1/2"H
- NSF and UL Listed

C24EO3

Item No.	W x L x H	Pan Capacity	Power Input
274-C24EO3	24" x 33" x 19-1/2"	3	8
274-C24EO5	24" x 33" x 26"	5	13

SONIC STEAMER

NE-2180

2100 & 3200 WATT STEAMERS

- Holds 2 full-size steam table pans with covers (1.6 cu. ft. capacity)
- Also features 4 magnetron top and bottom energy feed, "Grab & Go" door handle, 16 programmable memory pads, 3-stage cooking, 5 power levels, and stainless steel cabinet and cavity
- 208V/230-240 Volts, 60 Hz, Single Phase, 30 Amps
- 25-9/16"W x 18-9/16"D x 20-3/4"H
- Full 3-year parts, labor and travel warranty
- NSF and UL Listed

Item No.	Watts
274-NE-2180	2100
274-NE-3280	3200

BLODGETT

BCX-14G
Shown with optional stand and casters

BCX SERIES COMB OVENS

- Unite User friendly controls - cutting edge technology yet simple to operate
- EXCLUSIVE Steam On Demand which allows you to inject steam at the touch of a button
- Four speed, bi-directional fan to eliminate hot spots and a vent switch to vent the oven cavity at any time
- EXCLUSIVE Time to Delime indicator with semi-automatic deliming
- Three bright halogen lights for superior product visibility
- Detachable core temperature probe for precise probe placement and easy cleaning
- Two step door latch keeps the operator safe from escaping steam; just turn the handle to left to vent the steam, then to the right to fully open the door
- Dual pane thermal glass window swings open for cleaning between the panes

Item No.	Description	Height
274-BCX-14E SINGL	Electric, 208/240V, 19 kW, 3 phase	36"
274-BCX-14G SINGL	Gas, 115,000 BTU	36-4/25"

VULCAN

C24GA

CONVECTION STEAMERS

- Six and ten pan convection steamers
- Available in gas and electric models
- Stainless steel exterior, frame and flanged feet
- Stainless steel cooking compartments with coved interior corners
- Manual control with 60-minute timer, buzzer
- Heavy-duty door and door latch mechanism
- Split water line connection, single drain connection and deliming port
- Professional Series (DLX) with PowerSteam™ 235°F superheated steam feature, staged water fill available
- Gas Natural or Propane
- Electric shipped for 208/60-50/3 electrical service; can be field converted to 208/60-50/1 and 240/60-50/3 and 240/60-50/1

Item No.	Description
275-C24GA6-BSC	6 Pan gas convection steamer
275-C24GA10-BSC	10 Pan gas convection steamer
275-C24EA6-BSC	6 Pan electric convection steamer
275-C24EA10-BSC	10 Pan electric convection steamer

BLODGETT

BCP-102E
Shown with optional stand

COMBINATION-OVEN/STEAMER WITH PROGRAMMABLE CONTROL

- Programmable control with a crystal clear TFT display
- Ability to store up to 200 recipe programs with 10 cooking stages per program
- Programmable time delay start, core probe, low temp roast & hold cooking
- Cook using either time or internal temperature (probe)
- USB connection to upload and download product recipes
- CombiOptima measures and controls the cooking environment to give you the results you want
- Reversible 9-speed fan provides optimum baking and roasting results
- Dual pane tempered viewing window with hinged inner glass for easy cleaning
- Single deck electric combination oven/steamer
- 44.21”W x 37.47”D x 59.72”H

275-BCP-102E

Frymaster

GPC Shown with optional casters

PASTA MAGIC™ GAS COOKER

- Open, easy-to-clean cookpot design
- High-efficiency infrared burners with electronic ignition – 80,000 Btu/hr.
- 18” x 24” x 8” cooking area
- Programmable timer controller with basket lift
- Electrical components separated from the heating source and protected from moisture
- Stainless steel cookpot, door, and cabinet
- Solid aluminized steel bottom
- Large overflow drain
- Automatic hot or cold water fill
- Auto-fill/starch skimmer
- Bulk pasta basket
- Automatic timed basket lift
- 14 gallon water capacity
- 48-3/4”H x 20”W x 33-5/8”D

275-GPC

PITCO

SSPG14

SOLSTICE SUPREME PASTA COOKERS

- Marine grade stainless steel tank
- Stainless steel exterior cabinet
- Solstice burner technology, no blower or ceramics
- High efficiency design
- Self cleaning burner and down draft protection
- Digital controller with 4 button timer
- Drain “T” manifold standard
- Faucet on Rinse
- Tank overflow
- Tank overflow screen
- Drain screen
- Drain clean out rod
- Tube rack (cooker)
- Removable basket hanger
- Cleaner sample packet

Item No.	Description
275-SSPG14	Gas pasta cooker, 60,000 BTUs
275-SSPE14	Electric pasta cooker

KET-12-T

ELECTRIC STEAM JACKETED KETTLE

- Manual tilting, balanced design
- Solid state temperature controls; temperature range from 145°F to 260°F
- Water resistant controls, splash-proof construction
- Large pouring lip
- Exterior surfaces are type 304 stainless steel
- 50 psi safety valve
- 12 gallon capacity; (352) 4 oz. servings
- Standard voltage is 208/240 Volts, 60 Hz, 3 phase
- 27”W x 20”D x 31-1/2”H
- UL, CSA, CE, and NSF Listed
- More sizes available

276-KET-12-T

KGL-40-T

GAS STEAM JACKETED KETTLE

- Fast heat-up and recovery time, 140M BTU’s
- Insulated heat exchanger
- Automatic ignition system
- Solid state control
- Front mounted combination pressure/valve gauge
- Type 304 stainless steel
- Support legs with level adjustable feet, flanged for floor bolting
- 50 psi steam jacket rating and safety valve
- 40 gallon capacity; (640) 8 oz. servings
- Standard voltage is 115 Volts, 60 Hz, single phase,
- 51-1/2”W x 45-3/4”D x 40-1/2”H
- AGA, CSA, CE, NSF and ASME
- More sizes available

276-KGL-40-T

SGL-40-T1

T1 POWERPAN™ SKILLET

- Exclusive ultra efficient power burner (forced-air) gas combustion system with automatic ignition
- Dual power settings: 160,000 BTU and 200,000 BTU
- 5/8” stainless steel bead blasted cooking surface
- 12 gauge, 304 stainless steel pan construction
- Low 35” rim height
- Splash-proof controls and construction
- Adjustable, electronic thermostat accurately controls temperature from 100°F to 450°F
- 40 gallon capacity; (1280) 4 oz. servings
- 48”W x 40”D x 40”H
- AGA, CSA, CE and NSF
- More sizes available

276-SGL-40-T1

SET-15

BRAISING/TILTING SKILLET

- High efficiency heating system with even heat distribution via heating elements cast into aluminum, covering entire pan bottom
- Splash proof
- Bead blasted cooking surface resists sticking
- Adjustable, thermostat controlled temperature from 175°F to 425°F
- Fast heat-up and recovery time
- Balanced design permits easy tilting
- All stainless steel construction
- Lift-off cover with adjustable vent
- 15 gallon capacity; (480) 4 oz. servings
- Standard 208 or 240 Volts, 60 Hz, 3 Phase
- 31”W x 28.5”D x 34.38”H
- UL, CSA, CE and NSF
- More sizes available

276-SET-15

VE30
Shown with optional faucet bracket

TILTING BRAISING PANS

- Stainless steel exterior, frame and flanged feet
- Stainless steel pan with embossed gallon markings and pouring lip strainer
- Water tight controls and enclosure
- Electronic ignition (gas models)
- Stainless steel hinged cover with drip edge
- Stainless steel drop down food receiving pan support
- Solid state temperature control adjust from 50°F to 425°F
- UL, CGA (gas) and NSF Listed

Item No.	Capacity	W x D x H	BTU's/Electrical
277-VG30	30 Gallon	36" x 35-1/2" x 40-1/2"	90,000 BTU
277-VG40	40 Gallon	48" x 35-1/2" x 40-1/2"	120,000 BTU
277-VE30	30 Gallon	36" x 35-1/2" x 40-1/2"	208-240V/60 Hz, 1 or 3 phase
277-VE40	40 Gallon	48" x 35-1/2" x 40-1/2"	208-240V/60 Hz, 1 or 3 phase

K40ELT

2/3 JACKETED TILTING KETTLES

- Fast cooking kettles feature hemisphere design kettle bottom for superior heat transfer
- Available in gas, electric and direct steam models
- Faucet bracket 90 degrees left of draw-off valve
- Optional 2" compression draw-off valve with strainer
- Field installed hinged cover with spring assist
- Models operate at 50 psi

Item No.	Description
277-K20ELT	20 Gallon electric 2/3 jacketed kettle
277-K40ELT	40 Gallon electric 2/3 jacketed kettle
277-K60ELT	60 Gallon electric 2/3 jacketed kettle

37560

60 CUP COMMERCIAL RICE COOKER/WARMER

- Trigger handle: press button and lift to open
- Heated/lined lid ensures even cooking and has a removable liner for easy cleaning
- Moisture cup collects water so it won't drip on counter
- Insulated, double-wall stainless steel construction
- Automatically shifts to warm mode when food has finished cooking
- Also cooks grits, oatmeal, and mac and cheese
- 120 Volts, 60 Hz, 1500 Watts
- 1-year warranty
- NSF, ETL Sanitation Listed

277-37560

100 CUP AUTOMATIC COMMERCIAL NATURAL GAS RICE COOKER

- Stainless steel cover
- Premium quality with two switches
- Automatically simmer to make rice mature
- Cooks rice perfectly in large and small quantities
- Equipped with most accurate and reliable thermostats
- Costs less to cook rice with than an electric rice cooker
- Automatic shut-off valve when flame goes out
- Major electrical parts made in Japan
- Conform to STD. ANSI Z83.11/CSA 1.8-200 Food Service Equipment
- Conform to STD. NSF/ANSI 4-2007e, sixteen edition
- 1-year warranty

277-GRC-10L

RICE COOKERS/WARMERS

- Major electrical parts made in Japan
- ETL Commercial Safety and ETL Sanitation Listed; Conforms to UL-197 and NSF-4
- 1-year warranty

30 Cup Electric Rice Cooker

- Inner pot seals in moisture

277-RC-P300

30 Cup Advanced Electric Rice Cooker/Warmer with Hinged Cover

- Non-stick inner pot seals in moisture
- Fingerprint-proof satin finish on heavy-duty stainless steel body
- Automatically keeps rice warm for six hours

277-RC-S300

Panasonic®

ELECTRIC RICE COOKER

- Ideal for restaurants, banquets, supermarkets, catering, and institutional applications
- 20-cup capacity
- Cooks up to approximately 50 to 60, three-ounce servings in 30-minutes or less
- Includes automatic cooking setting, superior holding capability, heavy-duty non-stick coated pan, locking lid with silicone rubber seal and magnetic rice scoop holder
- 120 Volts, 60 Hz, 1400 Watts
- 14.2”H x 16.9”W x 14.8”D
- ETL, NSF Certified
- 6-months parts and labor warranty (mail-in replacement)

278-SR-2363Z

SR-2363Z

COMMERCIAL ELECTRIC RICE COOKER

- With its large capacity, it cooks from 5 to 23 cups in approximately 30-minutes
- Serving capability of up to (80) three-ounce portions
- Engineered with push-button operation, a built-in thermostat for precision control, and a direct heating system - resulting in rice that is cooked easily, safely, and effectively
- Stainless steel lid and easy-to-clean removable pan liner
- 120 Volts, 60 Hz, 1550 Watts
- 11.875”H x 16.875”W x 14.875”D
- UL, NSF Certified
- 6-months parts and labor warranty (mail-in replacement)

278-SR-42HZP

SR-42HZP

COMMERCIAL ELECTRIC RICE COOKER

- 40-cup cooking capacity
- (140) three-ounce portion servings
- Built-in thermal safety fuse, automatic shut-off, stainless steel lid and easy-to-clean removable pan liner
- 220 Volts, 2235 Watts
- 14”H x 22”W x 19”D
- UL, NSF Certified
- 6-months parts and labor warranty (mail-in replacement)

278-SR-GA721

SR-GA721

HOW TO CLEAN A RICE COOKER

Be sure to unplug and carry out these operations after the unit has cooled down.
DO NOT use objects such as benzine, thinner, cleansing powder or metal scrubbers.

- Body/Outer Lid/Protecting Rim/Inner Lid: wipe with a damp cloth and a non-abrasive cleaner then rinse and sanitize.
- Inner Pan: wash with a dishwashing detergent or soft cloth. Wipe off any moisture on the outside and sanitize.
- Cast Heater: If any objects stick on the bottom of the pan or cast heater, remove them immediately. Object, such as rice or other food debris may cause a malfunction and damage.
- Dew Collector: remove, clean and sanitize after every use.

VHP424

HEAVY-DUTY COUNTERTOP HOT PLATES

- Stainless steel sides and control panel
- Full width pull out crumb tray
- Heavy-duty cast iron top grates
- 30,000 BTU/hr. open burns with lift-off heads
- Standing pilot ignition system
- One infinite heat control valve for each burner
- 4" adjustable legs

Item No.	Burners	BTU/hr.	W x D x H
279-VHP424	4	20,000	24" x 33" x 14-5/8"
279-VHP636	6	180,000	36" x 33" x 14-5/8"

SHP-6HD

HEAVY-DUTY GAS HOT PLATES

- Stainless steel construction
- Heavy-duty cast iron burners
- Individual control settings for each burner: Off/Low to High
- 4" heavy-duty steel legs
- 3/4" NPT connection
- ETL, cETLus Listed
- L.P. Gas units also available

Item No.	Burners	BTU/hr.	W x D x H
279-SHP2-HD	2	53,000	12" x 30.25" x 14.65"
279-SHP4-HD	4	106,000	23.75" x 30.25" x 14.65"
279-SHP6-HD	6	159,000	35.5" x 30.25" x 14.65"

ESHP-36

MEDIUM DUTY GAS HOT PLATES

- Stainless steel and aluminized steel with fully welded construction for durability and long life
- Drip resistant burners allow for faster heating and more even heat distribution
- Heavy-duty cast iron hotplates are included
- Shipped with natural gas, unit comes with kits for conversion to propane
- Chrome knobs with visible on/off indicators
- Cool touch bull-nose design to protect from burns
- Full width stainless steel drip pan try
- Angled slope hot plates keep grease away from burners and pilot lights
- Front access for light of pilot lights
- Heavy-duty 6" legs with height adjustable bullet feet

Item No.	Burners	BTU/hr.	W x D x H
279-ESHP-15	2	52,000	15" x 27" x 13-3/8"
279-ESHP-24	4	104,000	24" x 27" x 13-3/8"
279-ESHP-36	6	156,000	36" x 27" x 13-3/8"

TAHP-36-6

RADIANCE COUNTERTOP HOT PLATES

- 16-Gauge stainless steel front plate and wrap around stainless steel finish except back panel
- Heavy-duty, removable 12" x 12" cast-iron top grates
- Grooved top design
- 32,000 BTU per burner
- Removable full width grease pan
- Stainless steel pilots for instant ignition
- Bull-nose stainless steel front extension
- 1-Year parts and labor warranty

Item No.	Burners	BTU/hr.	W x D x H
279-TAHP-12-2	2	64,000	12" x 30" x 10"
279-TAHP-24-4	4	128,000	24" x 30" x 10"
279-TAHP-36-6	6	192,000	36" x 30" x 10"
279-TAHP-48-8	8	256,000	48" x 30" x 10"

GHP-4H

GHPS-4H

FLAT & STEPPED COUNTERTOP GAS HOT PLATES

- Heavy-duty stainless steel construction with cast iron cooking grates
- Cast iron burners generate 30,000 BTU/hr. each
- Stainless steel drip pan
- 4" adjustable legs
- UL Gas Approved

Item No.	Description	BTU/hr.	H x W x D
280-GHP-2H	Flat	60,000	13-5/8" x 12" x 27-7/8"
280-GHP-4H	Flat	120,000	13-5/8" x 24" x 27-7/8"
280-GHPS-2H	Stepped	60,000	16-3/4" x 12" x 24-3/4"
280-GHPS-4H	Stepped	120,000	16-3/4" x 24" x 24-3/4"

GHP12G

GHP24G

GHP36G

COUNTERTOP GAS HOT PLATES

- High performance, heavy duty 22,000 BTU cast iron burners
- Stainless steel, double wall construction and extended cool-to-touch front edge
- Adjustable pilots with front access
- Heavy-duty, cast iron grates
- Unit ships Natural Gas with LP conversion kit included

Item No.	Burners	BTU/hr.	W x L x H
280-GHP12G	2	44,000	12" x 33" x 14"
280-GHP24G	4	88,000	24" x 33" x 14"
280-GHP36G	6	132,000	36" x 33" x 14"

CLHP-2-NG

REDHOTS® CHEF'S LINE® HOT PLATES

- New bullnosed edge provides solid protection for controls
- Controls are at a 45° angle for ergonomic operation
- Igniters for safe and easy operation
- 4" heavy adjustable appliance legs
- Heavy-duty cast iron grates
- 13" working height adjustable to 14"
- 25,000 BTU/hr. burners for all units
- All units are for natural gas (NG), complete with convertible pressure regulator and orifices for field conversion to liquid propane (LP)
- Full size polished stainless steel drip pan
- 28-5/8"D x 13-14" adjustable height
- UL and NSF Listed

Item No.	Description	BTU/hr.	Width
280-CLHP-2-NG	Flat unit	50,000	12-3/8"
280-CLHP-4-NG	Flat unit	100,000	24-3/4"
280-CLHP-6-NG	Flat unit	150,000	36-3/8"
280-CLUHP-2-NG	Step-up unit	50,000	12-3/8"
280-CLUHP-4-NG	Step-up unit	100,000	24-3/4"
280-CLUHP-6-NG	Step-up unit	150,000	36-3/8"

P36-NFR

COMPACT BROILERS & CHEESEMELTERS

- Dual valve control for left and right operation
- Large broiling surface (30" x 14")
- Counter balanced rack system
- Easy glide rack mechanism
- Removable broiling racks
- Smooth design (no exposed fasteners)
- 60-day money back guarantee

Item No.	Description	BTU/hr.	Width
280-P36-RAD	Radiant salamander	40,000	36"
280-P48-RAD	Radiant salamander	60,000	48"
280-P36-NFR	Compact infrared broiler	40,000	36"
280-P48-NFR	Compact infrared broiler	60,000	48"
280-P36-CM	Cheesemelter	40,000	36"
280-P48-CM	Cheesemelter	60,000	48"
280-P60-CM	Cheesemelter	60,000	60"

Garland

HEEG-60L

HIGH EFFICIENCY HEEG RADIANT CHAR-BROILERS

- Stainless steel exterior and front rail with cut outs to hold 1/3 size food pans (pans not included)
- Heavy-duty removable cast iron grates
- Large capacity, removable drip pans/water pans
- Cast iron energy efficient burners with each burner having a cast iron radiant
- Complete system on/off power switch(s), which operate main gas burner ignition & main burner shut down: HEEG-24CL and 36CL models have one switch HEEG-48CL and 60CL have two
- Each burner, rated 13,500 BTU for natural gas, is individually controlled by a two position hi-lo valve
- 3/4" gas regulator
- 6' cord & NEMA 5-15P plug
- Wire broiler rack cleaning brush
- NSF, CSA Certified

Item No.	Burners	Natural BTU/hr.	Propane BTU/hr.	Width
281-HEEG-24CL	4	54,000	48,000	24"
281-HEEG-36CL	6	81,000	72,000	34"
281-HEEG-48CL	9	121,500	108,000	48"
281-HEEG-60CL	11	148,500	132,000	58"

VOLLRATH

924CG

CAYENNE® HEAVY-DUTY CHARBROILERS

- Ships complete with kits for both radiant and lava rock set up
- 2 x 20,000 BTU high output burners for 40,000 BTU per 12" of cooking surface
- Shipped set up for natural gas - includes kit with regulator for field conversion to propane
- Stainless steel, fully-welded construction
- Superior stainless steel burner design
- Heavy-duty gas valves ensure long life
- Heavy-duty adjustable legs
- Heavy-duty cast iron radiants
- Heavy-duty 3mm thick back and side splashes contain splash and keep food on the unit
- All metal knobs and knob guards protect gas valves from damage and won't break or crack and are GUARANTEED FOR LIFE
- 3/4" NPT gas inlet

Item No.	Burners	BTU/hr.	W x D x H
281-924CG	4	80,000	24" x 31" x 17-1/16"
281-936CG	6	120,000	36" x 31" x 17-1/16"
281-948CG	8	160,000	48" x 31" x 17-1/16"
281-960CG	10	200,000	60" x 31" x 17-1/16"
281-972CG	12	240,000	72" x 31" x 17-1/16"

SATURN™

SCB24-HD

HEAVY-DUTY GAS CHARBROILERS

- Stainless steel construction
- Heavy-duty cast iron burners
- Individual control settings for each burner: Off/Low to High
- Cast iron reversible grates
- Even heat distribution
- 4" heavy-duty steel legs
- Sidesplash and backsplash available
- 3/4" NPT connection
- ETL, cETLus Listed
- L.P. Gas units also available

Item No.	Burners	BTU/hr.	W x D x H
281-SCB12-HD	2	40,000	14" x 30-1/2" x 18"
281-SCB24-HD	4	80,000	24" x 30-1/2" x 18"
281-SCB36-HD	6	120,000	36" x 30-1/2" x 18"
281-SCB48-HD	8	160,000	48" x 30-1/2" x 18"

VULCAN

VACB36

ACHIEVER SERIES HEAVY-DUTY CHARBROILERS

- Stainless steel front, front top ledge and sides and legs
- Full width front grease drawer
- Heavy-duty cast iron char-radiants
- 5-1/4" wide grates are reversible for "level" broiling or self cleaning
- Cast-in grates trough in each grate blade provides fat run-off and controls flare-ups
- 4" adjustable legs
- Standing pilot ignition system
- One infinite heat control valve for each burner

Item No.	Burners	BTU/hr.	W x D x H
281-VACB25	4	64,000	25-3/8" x 33" x 17-3/8"
281-VACB36	6	96,000	36-1/8" x 33" x 17-3/8"
281-VACB47	8	128,000	46-3/4" x 33" x 17-3/8"
281-VACB60	11	176,000	60-5/8" x 33" x 17-3/8"

SATURN™

ESCB-24

MEDIUM DUTY GAS CHARBROILERS

- Stainless and aluminized steel, fully welded construction
- U-shaped burner design allows for efficient heat distribution and faster heat recovery
- Designed to be used with charbroiler rocks or radiant setup
- Cool touch bull-nose design protects user from hot surfaces
- Welded in place stainless steel side splash installed
- Heavy-duty 6” legs with height adjustable bullet feet
- Full width drip pan tray for easy cleaning
- 19” cooking surface depth
- Shipped with natural gas - includes kit with regulator and field conversion for propane
- Narrow or wide burner grates dispense excess fat while reducing smoke and flames
- Rear adaptor bar for angled cooking grates allow for slower cooking and better heat control

Item No.	Burners	BTU/hr.	W x D x H
282-ESCB-15	2	28,000	15” x 27” x 16”
282-ESCB-24	4	56,000	24” x 27” x 16”
282-ESCB-36	6	84,000	36” x 27” x 16”
282-ESCB-48	8	112,000	48” x 27” x 16”

BAKERS PRIDE

F-60R

RADIANT GAS CHARBROILERS

- Stainless steel exterior, interior and combustion chamber
- Easy-Lite/Always-Lit crossover pilot tube
- Double-walled, fully insulated construction
- High performance, 15,000 BTUH burners
- Up to 300,000 BTUH per broiler, natural or LP gas
- Independently controlled, adjustable valves for each burner with stand-by position
- Heavy-duty 14-gauge stainless steel radiant heat deflectors above each burner
- 3-1/4” Deep stainless steel, slide out grease drawer and waterpans (2-1/4” with adjustable cheese melter)
- 1-year limited parts and labor warranty

Item No.	Grates	Burners	W x D x H
282-F-24R	4	5	24” x 33-1/2” x 42”
282-F-30R	5	6	30” x 33-1/2” x 42”
282-F-36R	6	8	36” x 33-1/2” x 42”
282-F-48R	8	11	48” x 33-1/2” x 42”
282-F-60R	10	14	60” x 33-1/2” x 42”
282-F-72R	12	17	72” x 33-1/2” x 42”
282-F-84R	14	20	84” x 33-1/2” x 42”

STAR®

6148RCBD

STAR-MAX® RADIANT GAS CHAR-BROILERS

- Designed with high performance 40,000 BTU H-style cast iron burners every 12” of width
- Heavy-duty cast iron grates can be individually positioned (flat or slanted)
- Large capacity stainless steel water pan for easy clean up
- Stainless steel, 2-3/4” high tapered splash guard
- Cool-to-the-touch stainless steel bull nose front
- Heavy-duty 4” adjustable legs
- 1-year parts and labor warranty
- UL Gas Certified for US and Canada, UL Sanitation Approved

Item No.	Controls	BTU/hr. *	W x D x H
282-6124RCBD	2	80,000	24” x 29” x 15-1/2”
282-6136RCBD	3	120,000	36” x 29” x 15-1/2”
282-6148RCBD	4	160,000	48” x 29” x 15-1/2”

*Units operate on Natural or Propane gas - on propane gas, 35,000 BTU/hr. for every 12” width.

Toastmaster®

TMRC36

RADIANT GAS CHARBROILERS

- Stainless steel front including top rail
- 30,000 BTU per foot
- Aluminized steel drip pan, rear and sides
- Adjustable flame per 12” cooking zone
- Reversible double branding grates
- Narrow grates have drain channels
- Full width water pan for easy cleaning
- Radiant units are designed with stainless steel radiants
- Lava rock units include 1 bag of lava rock per 12” section
- 4” nickel plated steel legs
- 3/4” rear gas connection
- 1-year parts and labor warranty
- UL Gas Certified for US and Canada, UL Listed to NSF4 Standard

Item No.	Controls	BTU/hr.	W x D x H
282-TMRC24	2	60,000	24” x 26-1/32” x 15-15/32”
282-TMRC36	3	90,000	36” x 26-1/32” x 15-15/32”
282-TMRC48	4	120,000	48” x 26-1/32” x 15-15/32”

APW wyott

GCRB-24H

COUNTERTOP GAS CHARROCK GRILLS

- 3” stainless steel backsplash; sloped side splashers
- Front access panels for easy adjustment
- Extended bull-nose front
- Heavy-duty 4” heat-resistant, adjustable legs
- Smooth action, adjustable gas valves
- Viewable standing pilot
- 4” x 1” grease chute drains into grease stainless steel drawer
- UL Gas Approved
- Available in Charrock and Radiant

Item No.	Burners	BTU/hr.	H x W x D
283-GCRB-18H	1	60,000	15-5/8” x 18” x 26-7/8”
283-GCRB-24H	2	80,000	15-5/8” x 24” x 26-7/8”
283-GCRB-36H	3	120,000	15-5/8” x 36” x 26-7/8”
283-GCRB-48H	4	160,000	15-5/8” x 48” x 26-7/8”

Turbo air — REFRIGERATOR MANUFACTURER

TARB-36

RADIANCE COUNTERTOP MANUAL RADIANT CHAR BROILERS

- 16-Gauge stainless steel front plate and wrap around stainless steel finish except back panel
- Heavy-duty cast-iron radiant cover
- Heavy-duty angles radiant is removable for easy cleaning
- Reversible cast-iron 3 bar top grates with grease runner
- Stainless steel straight burners
- Removable full width grease pan
- Stainless steel pilots for instant ignition
- Bull-nose stainless steel front extension
- 1-year parts and labor warranty

Item No.	Burners	BTU/hr.	W x D x H
283-TARB-12	2	30,000	12” x 29-1/2” x 10-1/2”
283-TARB-24	4	60,000	24” x 29-1/2” x 10-1/2”
283-TARB-36	6	90,000	36” x 29-1/2” x 10-1/2”
283-TARB-48	8	120,000	48” x 29-1/2” x 10-1/2”

Globe

GCB36G

COUNTERTOP GAS CHARBROILERS

- High performance 40,000 BTU per burner
- Stainless steel U-style burners provide flame every 6’’
- Stainless steel, double wall construction front, sides and back, and extended cool-to-touch front edge
- Heavy-duty, reversible cast iron grates with drip flavor edge
- Versatile grate position, angled or flat
- Adjustable 4’’ stainless steel legs
- Unit ships Natural Gas with LP conversion kit included
- **Radiant heat cooking:** Heavy-duty stainless steel removable radiants (also available in cast iron radiants)
- **Char rock cooking:** Char rocks enhance food flavor by introducing smoke flavoring to food

Item No.	Description	BTU/hr.	W x L x H
283-GCB15G-SR	Radiant heat	40,000	15” x 29” x 16”
283-GCB24G-SR	Radiant heat	80,000	25” x 29” x 16”
283-GCB36G-SR	Radiant heat	120,000	37” x 29” x 16”
283-GCB48G-SR	Radiant heat	160,000	49” x 29” x 16”
283-GCB15G-RK	Char Rock	40,000	15” x 29” x 16”
283-GCB24G-RK	Char Rock	80,000	25” x 29” x 16”
283-GCB36G-RK	Char Rock	120,000	37” x 29” x 16”
283-GCB48G-RK	Char Rock	160,000	49” x 29” x 16”

VOLLRATH®

40730

CAYENNE® CHARBROILERS

- Stainless and aluminized steel, fully-welded construction to eliminate grease and dirt traps
- Shipped set up for natural gas - includes kit with regulator for field conversion to propane
- Burners placed every 12” for optimum heat distribution
- Heavy-duty gas valves
- Heavy-duty legs with 4” to 5-1/2” adjustment range
- Full width stainless steel drip pan
- Cool-to-touch bull-nose design protects from burns
- 2-3/4” backsplash, 2-1/4” side splashes
- 19” cooking surface depth

Item No.	BTU/hr.	L x W x H
283-40730	56,000	27” x 24” x 16”
283-40731	84,000	27” x 36” x 16”
283-40837	112,000	27” x 48” x 16”
283-40738	140,000	27” x 60” x 16”

MagiKitch'n

GAS CHARBROILERS

- Double-wall outer cabinet
- Fully insulated
- Stainless steel sides, front, back and bottom
- Top grid - 1/2" cold-rolled steel rods
- Stainless steel interior
- All stainless steel burner and radiant burner covers
- E-Z tilt top grid drains 70% of grease into front trough
- Free floating top grid allows for expansion and contraction without warping
- Front mounted individual burner controls
- High output option available to boost burner output from 15,000 BTU to 20,000 BTU
- Cast iron top grids and radiants are also available
- CSA, NSF

LOW PROFILE RADIANT OR CERAMIC COAL GAS CHARBROILERS

- APM-RMB-600 - stainless steel V-shaped radiant for each burner
- APM-SMB-600 - ceramic coal screen
- Front mounted individual burner controls
- CSA, NSF

Radiant Item No.	Ceramic Coal Item No.	W x D x H	BTU/hr.
284-APM-RMB 624	**284-APM-SMB 624**	24" x 35-1/2" x 17-3/4"	60,000
284-APM-RMB 630	**284-APM-SMB 630**	30" x 35-1/2" x 17-3/4"	90,000
284-APM-RMB 636	**284-APM-SMB 636**	36" x 35-1/2" x 17-3/4"	105,000
284-APM-RMB 648	**284-APM-SMB 648**	48" x 35-1/2" x 17-3/4"	150,000
284-APM-RMB 660	**284-APM-SMB 660**	60" x 35-1/2" x 17-3/4"	195,000
284-APM-RMB 672	**284-APM-SMB 672**	72" x 35-1/2" x 17-3/4"	240,000

COUNTER MODEL RADIANT OR CERAMIC COAL GAS CHARBROILERS

- CM-RMB-600 - stainless steel V-shaped radiant for each burner
- CM-SMB-600 - ceramic coal screen
- Water tubs to control flare-ups and redirect heat
- Front mounted individual burner controls
- CSA, NSF

Radiant Item No.	Ceramic Coal Item No.	W x D x H	BTU/hr.
284-CM-RMB 624	**284-CM-SMB 624**	24" x 35-1/2" x 22"	60,000
284-CM-RMB 630	**284-CM-SMB 630**	30" x 35-1/2" x 22"	90,000
284-CM-RMB 636	**284-CM-SMB 636**	36" x 35-1/2" x 22"	105,000
284-CM-RMB 648	**284-CM-SMB 648**	48" x 35-1/2" x 22"	150,000
284-CM-RMB 660	**284-CM-SMB 660**	60" x 35-1/2" x 22"	195,000
284-CM-RMB 672	**284-CM-SMB 672**	72" x 35-1/2" x 22"	240,000

FLOOR MODEL RADIANT OR CERAMIC COAL GAS CHARBROILERS

- FM-RMB-600 - stainless steel V-shaped radiant for each burner
- FM-SMB-600 - ceramic coal screen
- Water tubs to control flare-ups and redirect heat
- Front mounted individual burner controls
- CSA, NSF

Radiant Item No.	Ceramic Coal Item No.	W x D x H	BTU/hr.
284-FM-RMB 624	**284-FM-SMB 624**	24" x 35-1/2" x 40"	60,000
284-FM-RMB 630	**284-FM-SMB 630**	30" x 35-1/2" x 40"	90,000
284-FM-RMB 636	**284-FM-SMB 636**	36" x 35-1/2" x 40"	105,000
284-FM-RMB 648	**284-FM-SMB 648**	48" x 35-1/2" x 40"	150,000
284-FM-RMB 660	**284-FM-SMB 660**	60" x 35-1/2" x 40"	195,000
284-FM-RMB 672	**284-FM-SMB 672**	72" x 35-1/2" x 40"	240,000

REDHOTS® CHEF'S LINE® CHARBROILERS

- Bullnosed edge provides solid protection for controls
- Controls are at a 45° angle for ergonomic operation
- 3-1/2" wide front trough with chute
- 4" heavy-duty adjustable appliance legs
- 4" sides and rear splash sloped front-to-back
- Full size polished stainless steel grease drawer
- Heavy-duty cast iron cooking grates can be individually positioned flat or angled
- 40,000 BTU/hr. burner (NG) every 12" for even heat distribution
- UL and NSF Listed

EAGLE Foodservice Equipment Division
Profit from the Eagle Advantage™

Lava Rock Charbroilers

- Features grate for lava rock placement and natural lava rocks for even heat distribution with aluminized steel burner assembly
- Lava rock supplied — one 4 lb. bag per burner

Item No.	Width	BTU Rating
285-CLCHRBL-24-NG	24"	64,000
285-CLCHRBL-36-NG	36"	96,000
285-CLCHRBL-48-NG	48"	128,000

Radiant Charbroilers

- Heavy gauge stainless steel radiants combine with cast iron burner assembly for even heat distribution

Item No.	Width	BTU Rating
285-CLCHRB-24-NG	24"	80,000
285-CLCHRB-36-NG	36"	120,000
285-CLCHRB-48-NG	48"	160,000

CLEANING EFFECTIVELY

Effective cleaning is essential to get ride of harmful bacteria and stop them from spreading. When you are cleaning, remember to move food out of the way, or cover it. This is to prevent dirt, bacteria or cleaning chemicals from getting onto food.

SAFETY POINT	WHY?
Follow the manufacturer's instructions on how to use cleaning chemicals.	This is important to make sure that chemicals work effectively.
If you have manufacturer's cleaning instructions for a piece of equipment, follow these.	The instructions will tell you how to clean this particular piece of equipment thoroughly.
Wash work surfaces and equipment thoroughly between tasks. Wash and disinfect them after preparing raw meat/ poultry or eggs. See the 'Clear and clean as you go' safe method.	This will help prevent dirt and bacteria spreading onto other foods from the surface or equipment.
Regularly wash/wipe and disinfect all the items people touch frequently, such as work surfaces, sinks, taps, door handles, switches and can openers. Where possible, allow these to dry naturally at the end of each day/shift.	It is important to keep these clean to prevent dirt and bacteria being spread to people's hands and then from their hands to food or other areas. Drying naturally helps prevent bacteria being spread back to these items on a towel/cloth used for drying.
Wash and disinfect fridges regularly at a time when they do not contain much food. Transfer food to another fridge or a safe cold area and keep it covered.	To clean a fridge thoroughly, you should take out all the food and keep it cold somewhere else. If food is left out at room temperature, bacteria could grow.
Pay special attention to how often you clean pieces of equipment that have moving parts.	These can be more difficult to clean, but it is important to clean equipment properly to stop bacteria and dirt building up.
Wash plates, dishwasher-proof utensils, equipment and removable parts in a dishwasher, if possible. If you do not have a dishwasher, wash plates, equipment etc. in hot soapy water (diluted detergent). Remove grease and any food and dirt. Then immerse them in very hot, clean water. Leave to air dry, or dry with a clean disposable cloth.	Dishwashers wash items thoroughly at a high temperature so this is a good way to clean equipment and kill bacteria (disinfect).

COUNTERTOP RESTAURANT SERIES EQUIPMENT

- Stainless steel front, sides and front top ledge
- Standing pilot ignition system
- 3/4" rear gas connection and convertible gas pressure regulator for LP service
- Constructed standard for natural gas service; LP conversion kit supplied with unit
- 1-year limited parts and labor warranty
- cCSAus, NSF

Gas Hotplates

- 25,000 BTU/hr. open burners with lift-off heads
- Cast iron top grates
- 13" cooking height on 4" adjustable legs
- One infinite heat control valve for each burner

Item No.	W x D x H	Burners	Total BTU/hr.
286-VCRH12	12" x 29.3" x 13.3"	2	50,000
286-VCRH24	24" x 29.3" x 13.3"	4	100,000
286-VCRH36	36" x 29.3" x 13.3"	6	150,000

Gas Charbroilers

- Heavy-duty cast iron char-radiants
- 5-1/4" wide cast iron grates are reversible for level or inclined broiling positions
- One 14,500 BTU/hr. cast iron burn for each broiler grate
- One infinite heat control valve for each burner
- 13" cooking height on 4" adjustable legs

Item No.	W x D x H	Burners	Total BTU/hr.
286-VCRB24	25.4" x 27" x 17"	4	58,000
286-VCRB36	36" x 27" x 17"	6	87,000
286-VCRB47	47" x 27" x 17"	8	116,000

Manual Gas Griddles

- 1" thick polished steel griddle plate welded to 3-1/4" stainless steel back, tapered side splashes and stainless grease trough
- One 25,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width

Item No.	W x D x H	Burners	Total BTU/hr.
286-VCRG24-M	24" x 27" x 16"	2	50,000
286-VCRG36-M	36" x 27" x 16"	3	75,000
286-VCRG48-M	48" x 27" x 16"	4	100,000

Thermostatic Gas Griddles

- 1" thick polished steel griddle plate welded to 3-1/4" stainless steel back, tapered side splashes and stainless grease trough
- One 25,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width
- One embedded, mechanical snap action thermostat per burner for high performance and optimal response time
- Temperature adjust from 200°F to 450°F

Item No.	W x D x H	Burners	Total BTU/hr.
286-VCRG24-T	24" x 27" x 16"	2	50,000
286-VCRG36-T	36" x 27" x 16"	3	75,000
286-VCRG48-T	48" x 27" x 16"	4	100,000

RRG RAPID RECOVERY SERIES HEAVY-DUTY GAS GRIDDLES

- The RRG offers QSR operators a cooking solution that delivers energy efficiency and a 27.5% increase in production capacity over griddles manufactured with standard steel griddle plates
- The proprietary composite griddle plate offers the fastest heat transfer characteristics of any heavy-duty griddle on the market
- Faster heat up times and uniform temperature control means greater productivity in the kitchen, better food quality and the ability to always meet the needs of the customers
- The griddle plate's full temperature range (150°F to 450°F) has precise "corner to corner" temperature control to maximize throughput and support a broad range of menu offerings
- The stainless griddle surface is easy to clean and maintain because it doesn't require special tools or cleaners, which eliminates the labor required to properly "season" a standard steel griddle surface
- All models (except the 24RRG) are ENERGY STAR® Certified
- Electronic ignition with pilot safety system and solid state temperature control of 150°F to 450°F range
- "Corner to corner" temperature control of +/- 12ºF with stainless steel cooking surface
- 3/4" rear gas connection with pressure regulator (specify gas type)
- 27,500 BTU/hr atmospheric burner for each 12" section

- Standard thermostat knob guards
- 120 Volts, 50/60 Hz, 1 Amp single phase with NEMA 5-15 USA plug
- 1-year parts and labor warranty

Item No.	Total BTUs	Plate Thickness
286-24RRG	55,000	3/4"
286-36RRG	82,500	3/4"
286-48RRG	110,000	3/4"
286-60RRG	137,500	3/4"

SATURN™

TSG24-HD-1

HEAVY-DUTY GAS GRIDDLES

- Stainless steel construction
- Commercial grade steel plate griddle surface
- Convenient and easily removed drip drawer
- Individual control valves for each burner
- 4" heavy-duty steel legs
- 3/4" NPT connection
- ETL, cETLus Listed
- L.P. Gas units also available

Manual Griddles - 1" steel plate

Item No.	Burners	BTU/hr.	W x D x H
287-SG24-HD-1	2	60,000	24" x 31" x 17"
287-SG36-HD-1	3	90,000	36" x 31-3/4" x 17"
287-SG48-HD-1	4	120,000	48" x 31-3/4" x 17"

Thermostatic Griddles - 1" steel plate

Item No.	Burners	BTU/hr.	W x D x H
287-TSG24-HD-1	2	60,000	24" x 31-3/4" x 17"
287-TSG36-HD-1	3	90,000	36" x 31.3/4" x 17"
287-TSG48-HD-1	4	120,000	48" x 31-3/4" x 17"

VOLLRATH®

924GGM

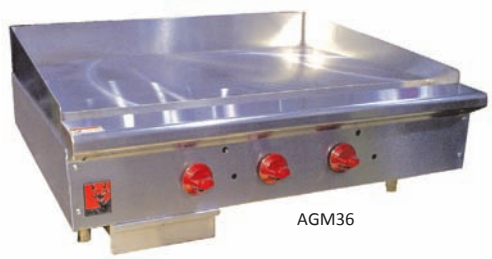
972GGM

CAYENNE® HEAVY-DUTY FLAT TOP GRIDDLES

- Custom stainless steel, U-shaped 30,000 BTU burners
- Burners placed every 12" for 30,000 BTU
- All stainless steel exterior
- Shipped set up for natural gas, includes kit for conversion to propane
- Includes regulator and gas valve
- Polished 1" thick steel griddle plate
- Welded griddle plate seams eliminate grease and dirt traps
- Smaller-width grease trays
- Heavy-duty adjustable legs
- Heavy-duty 3mm thick back and side splashes contain splash and keep food on the unit
- All metal knobs and knob guards protect gas valves from damage and won't break or crack and are GUARANTEED FOR LIFE
- 3/4" NPT gas inlet

Item No.	Burners	BTU/hr.	W x D x H
287-924GGM	2	60,000	24" x 31" x 17-5/16"
287-936GGM	3	90,000	36" x 31" x 17-5/16"
287-948GGM	4	120,000	48" x 31" x 17-5/16"
287-960GGM	5	150,000	60" x 31" x 17-5/16"
287-972GGM	6	180,000	72" x 31" x 17-5/16"

WOLF



AGM36

AGM SERIES HEAVY-DUTY GAS MANUAL GRIDDLES

- Stainless steel front, sides and 4" front top ledge
- Manual ignition with manual gas valve control
- One 30,000 BTU/hr. "U" shaped aluminized steel burner and one infinite heat control valve for each 12" of griddle width
- Fully welded stainless and aluminized steel body frame
- 11" low profile cooking height on 4" adjustable legs
- 1" thick polished steel griddle plate robotically welded to heavy gauge 4" stainless steel backsplash and tapered side splashes
- Griddle plates are available fully grooved for marking of product
- New bullnose design stays cool in hot kitchens with heavy production needs
- High range manual control valves offer exceptional temperature control
- 1-year limited parts and labor warranty.

Item No.	BTU/hr.	Griddle Plate
287-AGM24	60,000	24"W x 24"D
287-AGM36	90,000	36"W x 24"D
287-AGM48	120,000	48"W x 24"D
287-AGM60	150,000	60"W x 24"D
287-AGM72	180,000	72"W x 24"D

MagiKitch'n

MKG36

MK GRIDDLES

- Heavy 1" thick griddle plate with optional chrome top available
- Double-walled and reinforced stainless steel cabinet
- Stainless steel interior
- 3.8 gallon grease drawer
- All stainless steel burners
- Gas units: standard with snap action thermostat; optional electric and solid state
- Electric units: standard with electronic temperature control with optional solid state
- CSA Certified (AGA, CGA), UL, NSF Listed

Item No.	BTU/hr.	kW	W x D x H
287-MKG24	60,000	—	24" x 32-1/8" x 20-1/2"
287-MKG36"	90,000	—	36" x 32-1/8" x 20-1/2
287-MKG48	120,000	—	48" x 32-1/8" x 20-1/2"
287-MKG60	150,000	—	60" x 32-1/8" x 20-1/2"
287-MKG72	180,000	—	72" x 32-1/8" x 20-1/2"
287-MKE24	—	11.4	24" x 31-5/8" x 25-21/64"
287-MKE36	—	17.1	36" x 31-5/8" x 25-21/64"
287-MKE48	—	22.8	48" x 31-5/8" x 25-21/64"
287-MKE60	—	28.5	60" x 31-5/8" x 25-21/64"
287-MKE72	—	34.2	72" x 31-5/8" x 25-21/64"

SATURN™

ESG-24

MEDIUM DUTY GAS GRIDDLES

- Stainless and aluminized steel with fully welded construction
- Front access for lighting of pilot lights
- Griddle plate welded seams eliminate grease build up
- 12” wide heating zone per control
- Chrome knobs with visible on off indicators
- Shipped with natural gas, unit comes with kit for conversion to propane
- Heavy-duty 6” legs with height adjustable bullet feet
- Front sliding drip pan tray for easy cleaning
- Polished steel 3/4” thick griddle plate retains heat
- U-shaped burners allow for steady heat distribution and faster heat recovery
- 2-3/4” Stainless steel sidesplash welded in place
- Includes convertible gas regulator and gas connection
- Cool touch bull-nose front plate protects user from hot surfaces

Item No.	Burners	BTU/hr.	W x D x H
288-ESG-15	2	28,000	15” x 27” x 16”
288-ESG-24	4	56,000	24” x 27” x 16”
288-ESG-36	6	84,000	36” x 27” x 16”
288-ESG-48	8	112,000	48” x 27” x 16”

Toastmaster®

TMGT36

GAS GRIDDLES WITH THERMOSTATIC CONTROLS

- Manual griddle designed with 1/4 turn manual control and standing pilot
- Thermostat griddles feature throttling thermostat that adjust from 150°F to 450°F
- Ultra smooth 5/8” thick polished steel plate
- High performance 20,000 BTU aluminized steel “U” shape burner every 12”
- Spatula wide 3-1/4” front grease trough and grease chute
- Stainless steel front panel, bull nose and grease drawer
- 3/4” rear gas connection and universal pressure regulator supplied
- 4” nickel plated steel legs
- 1-year parts and labor warranty
- UL Gas Certified and UL Sanitation Listed

Item No.	Controls	BTU/hr.	W x D x H
288-TMGT24	2	40,000	24” x 27-13/16” x 15-17/32”
288-TMGT36	3	60,000	36” x 27-13/16” x 15-17/32”
288-TMGT48	4	80,000	48” x 27-13/16” x 15-17/32”

Globe

GG36G

COUNTERTOP GAS GRIDDLES

- 3/4” highly polished griddle plate fully welded to stainless steel frame, 20” deep
- High performance 30,000 BTU per burner
- Stainless steel U-style burners provide flame every 6”
- Stainless steel, double wall construction front, sides and back and extended cool-to-touch front edge
- Individual adjustable pilot for each burner with easy front panel access
- Adjustable 4” stainless steel legs
- Unit ships Natural Gas with LP conversion kit included

Item No.	Description	BTU/hr.	W x L x H
288-GG15G	Manual control	30,000	15” x 32” x 15-7/8”
288-GG24G	Manual control	60,000	24” x 32” x 15-7/8”
288-GG36G	Manual control	90,000	36” x 32” x 15-7/8”
288-GG48G	Manual control	120,000	48” x 32” x 15-7/8”
288-GG15TG	Thermostat control	30,000	15” x 32” x 15-7/8”
288-GG24TG	Thermostat control	60,000	24” x 32” x 15-7/8”
288-GG36TG	Thermostat control	90,000	36” x 32” x 15-7/8”
288-GG48TG	Thermostat control	120,000	48” x 32” x 15-7/8”

STAR®

636TD

STAR-MAX® GAS GRIDDLES WITH THERMOSTATIC CONTROLS

- Throttling thermostat adjusts from 150°F to 450°F
- Highly polished 3/4” thick polished steel plate
- Custom designed 20,000 BTU aluminized U-shaped steel burner every 12” of cooking surface
- Heavy-duty all-welded body construction with stainless steel front, bull nose and 4-1/2” high tapered splash guard
- Spatula wide 3-1/4” front grease trough and grease chute
- Large 4-1/2 qt. stainless steel grease drawer
- Gas convertible in the field conversion kit supplied
- Heavy-duty 4” adjustable legs
- 1-year parts and labor warranty
- AGA Certified and NSF Listed

Item No.	Thermostats	BTU/hr.	W x D x H
288-624TD	2	40,000	24” x 29” x 15-1/2”
288-636TD	3	60,000	36” x 29” x 15-1/2”
288-648TD	4	80,000	48” x 29” x 15-1/2”

ACCUSTEAM ELECTRIC STEAM HEATED GRIDDLES

- ENERGY STAR® Compliant with true even surface temperatures at plus or minus 5 degrees anywhere on the cooking surface, this provides no cold spots and 100% usable cooking area
- Our patented steam chamber gives you industry leading surface temperature recovery within 10-seconds regardless of load
- The steam chamber is hermetically sealed at the factory and requires no water or drain line
- Stainless Steel cook top is easy to clean with ice or water, even at full temperature!
- Solid State Thermostat requires no recalibration and controls the temperature from 200°F to 400°F
- Energy efficient, fast and reliable
- Features the AccuTemp Lifetime Service and Support Guarantee

EG-24

GG-24

AccuSteam Electric Steam Heated Griddles

- 208, 240 or 480 Volts three phase electrical required

Item No.	Width
289-EG-24	24”
289-EG-36	36”
289-EG-48	48”

*Specify “A” for 29”, and “B” for 24” cooking depth.

AccuSteam Gas Steam Heated Griddles

- Features energy efficient infrared burners
- 110 Volts electrical required
- Also Available in Propane

Item No.	Width
289-GG-24	24”
289-GG-36	36”
289-GG-48	48”

*Specify “A” for 29”, and “B” for 24” cooking depth.

948RX

40720

HEAVY-DUTY GAS GRIDDLES

- Countertop, low profile
- Stainless steel front, sides and 4” front top ledge
- 11” high on 4” legs
- 1” thick polished steel plate welded to stainless steel back and tapered side splashes
- Embedded mechanical snap action thermostat with electronic ignition and pilot safety
- Stainless steel front grease trough
- 3/4” gas with regulator

Item No.	Description	BTU/hr.
289-924RX	24”W griddle plate	60,000
289-936RX	36”W griddle plate	90,000
289-948RX	48”W griddle plate	120,000
289-960RX	60”W griddle plate	150,000
289-972RX	72”W griddle plate	180,000

CAYENNE® MANUALLY CONTROLLED GAS GRIDDLES

- Shipped set up for natural gas, includes kit for conversion to propane
- Includes regulator and gas valve
- Polished surface 3/4” thick top plate
- Welded seams eliminate grease and dirt traps
- 12” wide heating zone per control
- Cooking surface depth: 19”
- 2-3/4” backsplash, 2-1/4” side splashes
- Heavy-duty legs with 4” to 5-1/2” adjustment range
- Thermostatically controlled griddles maintain user settings to ensure consistent surface temperature

Item No.	L x W x H	BTU/hr.
289-40720	27” x 24” x 16”	56,000
289-40721	27” x 36” x 16”	84,000
289-40839	27” x 48” x 16”	112,000
289-40840	27” x 60” x 16”	140,000

WOLF

TYG48C

TYG SERIES GAS TEPPANYAKI GRIDDLES

- Manual ignition with manual gas valve control
- 30,000 BTU circular atmospheric burner provides concentrated heat
- Polished 3/4" thick steel griddle plate
- New integrated flue design eliminates the need to purchase custom trim pieces for installation
- Full gas pilot and burner safety system is standard construction
- One-year limited parts and labor warranty

Item No.	Griddle Plate
290-TYG48C	49-5/8"W x 29-3/8" deep
290-TYG60C	60-5/8"W x 29-3/8" deep

Turbo air — REFRIGERATOR MANUFACTURER

TAMG-36

RADIANCE COUNTERTOP MANUAL CONTROL GRIDDLES

- 16 Gauge stainless steel front plate and wrap around stainless steel finish except back panel
- Cooking plate side wall uses 14 gauge stainless steel
- Polished griddle plate in 3/4" thickness
- Aluminized U-shaped burners for every 12" of griddle surface
- Stainless steel pilots for instant ignition
- Bull-nose stainless steel front extension
- 1-year parts and labor warranty
- Thermostat control model available for 24", 36" and 48" sizes

Item No.	Burners	BTU/hr.	W x D x H
290-TAMG-12	1	22,000	12" x 30" x 10-1/2"
290-TAMG-24	2	44,000	24" x 30" x 10-1/2"
290-TAMG-36	3	66,000	36" x 30" x 10-1/2"
290-TAMG-48	4	88,000	48" x 30" x 10-1/2"

APW wyott

GGM-24H

COUNTERTOP MANUAL GAS GRIDDLES

- 3/4" flat polished "Hot Rolled" steel griddle plate
- 3" stainless steel backsplash; sloped side splashers
- Front access panels for easy adjustment
- Extended bull-nose front
- Heavy-duty 4" heat-resistant, adjustable legs
- Smooth action, adjustable gas valves
- Viewable standing pilot light
- Built-in rear flue
- 4" x 1" grease chute drains into grease stainless steel drawer
- UL Gas Approved

Item No.	Burners	BTU/hr.	H x W x D
290-GGM-18H	1	37,500	15-1/2" x 18" x 26-3/4"
290-GGM-24H	2	50,000	15-1/2" x 24" x 26-3/4"
290-GGM-36H	3	75,000	15-1/2" x 36" x 26-3/4"
290-GGM-48H	4	100,000	15-1/2" x 48" x 26-3/4"

ANETS

TM24X48

TEMP MASTER GAS GRIDDLES

- Thermal shields ensure temperature accuracy
- Quick start up time
- Protected chambers hold heat only where called for
- Controlled heat pattern
- Fast recovery
- One burner per foot
- Snap action thermostats
- Battery operated spark ignitor
- Even heat distribution
- 3/4" thick hardened steel griddle plate
- U-shaped burner
- ENERGY STAR® qualified

Item No.	BTU/hr.	W x D
290-TM24X36	82,500	36" x 24"
290-TM24X48	110,000	48" x 24"
290-TM24X60	137,500	60" x 24"
290-TM24X72	165,000	72" x 24"

REDHOTS® CHEF'S LINE® GRIDDLES

- 3-1/2" wide front trough with chute, located at the left edge, accommodates standard sized spatula
- 3/4" thick smooth polished steel griddle plate fully welded to top assembly
- Bullnosed edge provides solid protection for controls
- Controls are at a 45° angle for ergonomic operation
- 7-1/2 quart polished stainless steel grease drawer
- 4" sides and rear splash sloped front-to-back
- 4" heavy-duty adjustable appliance legs
- 13" working height adjustable to 14"
- UL and NSF Listed

CLAGGHT-36-NG

Electric Griddles

- Thermostatic controls, adjustable from 100°F to 450°F
- 4000W tubular heating elements are secured to underside of griddle plate to provide uniform distribution of heat over entire griddle surface
- Internal wiring terminated in a junction box at rear for field wiring

Item No.	W x D x H (adjustable)	Volts	Amps	Watts
291-CLEGH-24-240	24" x 27-1/4" x 13"-14"	208/240	28.9/33.3	6000/8000
291-CLEGH-36-240	36" x 27-1/4" x 13"-14"	208/240	43.3/50.0	9000/12000
291-CLEGH-48-240	48" x 27-1/4" x 13"-14"	208/240	57.8/66.7	12000/16000

Gas Griddles

- Natural gas (NG) complete with convertible pressure regulator and orifices for field conversion to liquid propane (LP)
- 30,000 BTU burner every 12"

Manual Controls Item No.	Thermostatic Controls Item No.	Thermostatic Controls with Safety Pilot Item No.	Width	BTU/hr.
291-CLAGGH-24-NG	**291-CLAGGHT-24-NG**	**291-CLAGGHTS-24-NG**	24" x 25-7/8" x 13"-14"	62,500
291-CLAGGH-36-NG	**291-CLAGGHT-36-NG**	**291-CLAGGHTS-36-NG**	36" x 25-7/8" x 13"-14"	94,000
291-CLAGGH-48-NG	**291-CLAGGHT-48-NG**	**291-CLAGGHTS-48-NG**	24" x 25-7/8" x 13"-14"	125,000

PORTABLE OUTDOOR CHARCOAL GRILL

- For that unique BBQ flavor, MagiCater offers two grills that cook with charcoal or mesquite chips
- The CG-60 and CGL-60
- Aluminized steel construction, MagiCater's snap-in legs and easy set up allows these high performance grills to go where other grills are left behind

1-CG-60

Item No.	Description
291-CG-60	Features the heavier chrome top grid, charcoal screens, modular design and a one-person adjustable top grid
291-CGL-60	Chrome top grid, snap-in leg system, 6" heavy-duty casters

PORTABLE OUTDOOR GAS GRILLS

- Modular design
- Heavy-duty chrome top grid
- 8" Front service shelf
- Snap-in leg systems
- 6" Heavy-duty casters
- Stainless steel radiants
- Separate burner/control every 7"
- Regulator/hoses
- Stay-lit pilot system
- Stainless steel front, sides, back and service shelf
- Removable tank cart system
- (2) 40 lb. horizontal propane tanks
- New tank safety system
- All stainless steel model available including spark ignitor system
- AGA Certified, CGA Approval, NSF Approved

LPAGA-60-SS

Item No.	Description	Size
291-LPAGA-30	Aluminized steel	30"
291-LPAGA-60	Aluminized steel	60"
291-LPAGA-30-SS	Stainless steel	30"
291-LPAGA-60-SS	Stainless steel	60"

VULCAN

RRE36

RRE RAPID RECOVERY SERIES HEAVY-DUTY ELECTRIC GRIDDLES

- Snap-action thermostats in each 12" section control temperature from 200°F to 450°F range
- Heavy cook load efficiency of 76%/45 lb./hr. production capacity
- Stainless steel front, 4" back and tapered side splashes
- 13" cooking height on 4" adjustable legs
- Durable solid-sheathed tubular incoloy heating elements
- Available in 208 Volts or 240 Volts, 60 Hz, 1 or 3 phase power supply and 480 Volts, 60 Hz, 3 phase
- 1-year parts and labor warranty

Item No.	Total kW	Plate Thickness
292-RRE24	10.8	5/8"
292-RRE36	16.2	5/8"
292-RRE48	21.6	5/8"

ADCRAFT

GRID-16

GRID-24

GRID-30

GRIDDLES

- Popular sizes to accommodate any countertop
- Constructed of heavy-duty stainless steel make them ideal for busy kitchens
- Temperature control switch adjusts from 120°F to 570°F
- 3" side and back splash for protection
- NSF and CE Certified

Item No.	Description
292-GRID-16	16" Griddle
292-GRID-24	24" Griddle
292-GRID-30	30" Griddle

WOLF

WEG36D

WEG SERIES HEAVY-DUTY ELECTRIC GRIDDLES

- One surface-mounted electric snap-action thermostat control for each 12" section of griddle surface
- 1/2" thick polished steel griddle plate
- Illuminated cycle light tells operator when griddle is at set temperature
- Temperature adjusts from 200°F to 450°F
- 1 solid-sheathed incoloy heating element in each 12" cooking zone
- 208-240 Volts, 60 Hz, 1 or 3-Phase power supply required
- Heavy load cooking efficiency of 76%; idle energy rate 1.98 kW/hr; 41 lb./hr. production capacity
- 1-year limited parts and labor warranty

Item No.	Total kW	Griddle Plate
292-WEG24R	8.0	24"W x 18"D
292-WEG36S	12.0	36"W x 18"D
292-WEG36D	16.2	36"W x 24"D
292-WEG48D	21.6	48"W x 24"D
292-WEG60D	27.0	60"W x 24"D
292-WEG72D	32.4	72"W x 24"D

VOLLRATH®

40715

CAYENNE® ELECTRIC GRIDDLES

- Made to work hard in steak houses, restaurants, coffee shops, cafeterias, clubs, etc. Vollrath grillers go on and on serving up the best steaks, chops and burgers, mixed grills, seafood and pancakes
- 2-1/2" back and sloped side splashes
- Internally-mounted grease collection pan for cleaner appearance and easier cleaning and maintenance
- Knob guards protect against accidental changes or damage
- Cooking surface depth: 16-1/2"
- 120 Volt, 14" unit (40715) is ideally sized for buffet, brunch, or catering applications
- 36" (40717) model features independent controls per 12" heating zone, creating multiple stations in one unit
- 40716 and 40717 are single phase

Item No.	Watts	Volts	Amps	L x W x H
292-40715	1800	120	15.0	20" x 14-1/4" x 11"
292-40716	3000	220	13.6	20" x 24" x 11"
292-40717	8400	220	38.0	20" x 36" x 11"

WOLF

WSPR SERIES GAS STOCK POT RANGES

- (2) 55,000 BTU/hr ring-type burners in each section – 110,000 BTU/hr input per section
- Standing pilot ignition with 2 infinite control manual gas valves for each section
- Heat shield protects gas valves for high temperature, extending valve component life
- 3/4" rear gas connection and pressure regulator
- Stainless steel front and sides – black epoxy powder coated legs standard
- Heavy-duty cast iron top grates support large stock pots
- 22-1/2" to 24" high working height
- 1-year limited parts and labor warranty

Item No.	Description	W x D x H
293-WSPR1	18" Single	18" x 24-1/2" x 22-1/2"
293-WSPR2F	Double Section	18" x 49" x 22-1/2"

Turbo air REFRIGERATOR MANUFACTURER

RADIANCE HIGH QUALITY 3 RING STOCK POT BURNER

- Heavy-duty cast-iron 3 ring 79,000 BTU burner
- Stainless steel construction with storage area below (TASP-18)
- Dual control valves
- Full width removable crumb tray slides
- 6" stainless steel legs with 3" adjustable bullet feet
- Stainless steel pilots for instant ignition
- Bull-nose stainless steel front
- 1-year parts and labor warranty
- CSA, NSF

Item No.	W x D x H
293-TASP-18	18" x 21" x 24"
293-TASP-18S	18" x 21" x 18"

WARING COMMERCIAL

PANINI GRILLS

- Brushed stainless steel body construction and removable drip tray
- Hinged, auto-balancing top plate to suit foods up to 3" thick
- Adjustable thermostat to 570°F
- Power ON and Ready indicator lights
- Heat-resistant handles
- Limited 1-year warranty
- UL, NSF

Item No.	Description	Cooking Surface
293-WPG150	Ribbed cast-iron plates	9-3/4" x 9-1/4"
293-WFG150	Flat cast-iron plates	9-3/4" x 9-1/4"
293-WPG250	Ribbed cast-iron plates	14-1/2" x 11"
293-WFG250	Flat cast-iron plates	14-1/2" x 11"
293-WDG250	Ribbed top/flat bottom cast-iron plates	14-1/2" x 11"
293-WPG300	Ribbed cast-iron plates	17" x 9-1/4"
293-WFG300	Flat cast-iron plates	17" x 9-1/4"
293-WDG300	Ribbed top/flat bottom cast-iron plates	17" x 9-1/4"

ADCRAFT

SANDWICH GRILLS

- Expand your sandwich menu with our range of sandwich and panini grills
- Offering flat and ribbed plates with an oil tray and cleaning brush included
- All models are 120 Volts and constructed of stainless steel
- Thermostat control ranges from 120°F to 570°F
- NSF and CE Certified

Item No.	Description
293-SG-811	Single ribbed sandwich grill
293-SG-811/F	Single flat sandwich grill
293-SG-813	Double ribbed sandwich grill
293-SG-811E	Ribbed panini grill
293-SG-811E/F	Flat sandwich grill

40790

CAYENNE® SANDWICH PRESSES - PANINI STYLE

- Durable cast aluminum plates for fast heatup and recovery times
- Triple-layered plate design with inset element channels for greater heating efficiency
- Adjustable handle allows user to set press height for even, consistent cooking - order after order
- Thermostatically controlled for consistent results
- Uncoated aluminum sandwich presses must be seasoned before use
- Ribbed top and bottom for a more sophisticated sandwich presentation
- 18-3/4"L x 14"W x 12-7/8"H
- ETL, NSF

Item No.	Description	Watts	Volts	Amps
294-40789	Natural finish	1800	120	15.0
294-40790	Non-stick finish	1800	120	15.0

GPS10

GSGDUE10

BISTRO SERIES PANINI GRILLS

- Heavy-duty, seasoned cast iron grill plates
- Stainless steel construction
- Non-skid rubber feet
- Durable stainless steel tube protects wires from damage
- Heavy-duty, spring hinge with adjustable tension
- Temperature thermostatically controlled up to 570°F
- Easy-to-clean, removable stainless steel catch tray
- Attached 4-foot power cord and plug
- 1-year parts and labor warranty

Item No.	Description	Electrical
294-GPG10	Grooved plates, 10" x 10"	120 Volts
294-GSG10	Smooth plates, 10" x 10"	120 Volts
294-GPGDUE10	Grooved plates, two 10" x 10"	240 Volts
294-GSGDUE10	Smooth plates, two 10" x 10"	240 Volts

PANINI GRILLS

- Cast iron or vitroceramic plates
- Stainless steel construction
- Adjustable spring counter balanced top
- Convenient front drip tray and scraper
- Even heat distribution through both plates
- Rapid grilling of meat and fish
- Thermostatically controlled up to 570°F with separate on/off switch and pilot light
- Available in five sizes and a choice of surfaces: grooved, smooth or mixed
- Optional mechanical and electrical timers
- Approved to UL and NSF

Majestic

Panini XL

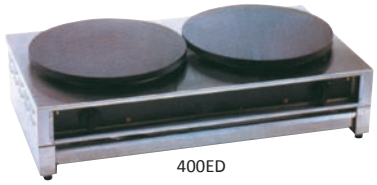
Panini VC

Item No.	Description	W x D x H	Electrical
294-SAVOY	Cast iron plates	13"W x 17"D x 22"H	120V, 1.75 kW, 14 Amps
294-PANINI	Cast iron plates	17"W x 17"D x 22"H	120V, 1.75 kW, 14 Amps; 208/240V, 1 PH, 3 kW, 12/14 Amps
294-PANINIXL	Cast iron plates	17"W x 25"D x 33"H	208/240V, 1 PH, 3.6 kW, 13/15 Amps
294-MAJESTIC	Cast iron plates	24"W x 17"D x 22"H	208/240V, 1 PH, 4 kW, 16/18 Amps
294-DIABLO	Cast iron plates	33"W x 17"D x 22"H	208/240V, 1 PH, 6.5 kW, 24/27 Amps
294-PANINI VC	Vitroceramic plates	16"W x 25"D x 24"H	120V, 1 PH, 1.5 kW, 13 Amps
294-MAJESTIC VC	Vitroceramic plates	25"W x 25"D x 24"H	208/240V, 1 PH, 3 kW, 15/13 Amps

Diablo

CREPE MACHINES

- Equipped with storage drawer and batter spreader
- Temperature controls up to 450°F
- Cast iron plates with protective ceramic finish are specially designed for crepe production
- Approved to UL and NSF


400ED

Item No.	Description	Electrical
294-400E	15-3/4" plate diameter, 18"W x 19"D x 9-1/2"H	208/240V, 1 PH, 3.5 kW, 13/15 Amps
294-400ED	(2) 15-3/4" plate diameter, 34"W x 19"D x 9-1/2"H	208/240V, 1 PH, 7 kW, 25/29 Amps
294-350FE	13-3/4" plate diameter, 18"dia. x 6-1/4"H	120V, 1 PH, 1650 Watts, 14 Amps

400E

CONVEYOR TOASTERS

- Variable conveyor speed control
- Constructed of stainless steel
- Includes 1” adjustable legs and 4’ cord
- 2-year parts warranty (Quartz heaters excluded)
- 1-year factory-authorized labor and Quartz sheathed heaters warranty
- ETL Listed
- Specify voltage when ordering

CONVEYOR TOASTERS

- Power saver switch
- Cool touch exterior
- Safe for self serve operation

Item No.	Slices/Hr.	Product Clearance	W x D x H
295-JT1	350	1-1/2”	14-3/8” x 16-1/4” x 13-7/8”
295-JT1-H	300	2-1/2”	14-3/8” x 16-1/4” x 14-1/8”
295-JT2	800	1-1/2”	14-1/2” x 18-1/4” x 13-7/8”
295-JT2-H	550	1-1/2” to 3”	14-1/2” x 18-1/4” x 15-3/8”
295-JT3	1,000	1-1/2”	18-1/8” x 18-1/4” x 13-7/8”
295-JT3-H	950	1-1/2” to 3”	18-1/8” x 18-1/4” x 15-3/8”

“DAWN-2-DUSK” CONVERTER OVENS

- Separate top and bottom, variable heat controls
- Power saver switch
- High temperature limit switch
- Automatic cool-down feature

Item No.	Slices/Hr.	Product Clearance	W x D x H
295-JT2-HC	300	1-1/2” to 3”	14-1/8” x 18-1/4” x 13-7/8”
295-JT3-HC	900	1-1/2” to 3”	18-1/8” x 18-1/4” x 13-7/8”

TRIPLE PLAY CONVEYOR TOASTERS (not shown)

- Separate top and bottom, variable heat controls
- Forced convection toasting
- 14-1/2” wide conveyor belts
- Independent heat/speed controls for each chamber

Item No.	Description	Slices/Hr.	Top Product Clearance	Bottom Product Clearance
295-JT4	Conveyor toaster	1,100	1-1/2” to 3”	1-1/2”
295-JT4-HC	Top chamber open for pass-thru	1,100	1-1/2” to 3”	1-1/2”

“MAESTRO” PIZZA/SANDWICH OVENS

- Separate top and bottom, variable heat controls
- High temperature limit switch
- Automatic cool-down feature

Item No.	Conveyor	Product Clearance	W x D x H
295-JPO-14	14” wide	1-1/2” to 4”	16-1/4” x 60” x 19-7/8”
295-JPO-18	18” wide	1-1/2” to 4”	23-1/2” x 60” x 19-7/8”

COUNTERVEYOR

- Separate top and bottom, variable heat controls
- Variable conveyor speed control
- Power saver switch
- High temperature limit switch
- Automatic cool-down feature

Item No.	Conveyor	Product Clearance	W x D x H
295-JB2-H	10-1/2” wide	1-1/2” to 3”	14-1/8” x 27-11/16” x 12-1/2”
295-JB3-H	14-1/2” wide	1-1/2” to 3”	18” x 27-11/16” x 12-1/2”

TK-72 TK-100

TOAST KING® CONVEYOR TOASTERS

- Toast King® is a vertical conveyor toaster with metal sheathed heating elements
- Combine fast heat-up, uniform toasting with dependable performance to handle peak serving periods
- Toast King® has three basket access for fast loading and a vented top to keep heat away from the operator
- Conveyor speed, not temperature, determines toasting color
- All models include manual advance and 4' cord and plug attached
- 208 and 240 Volts, 60 Hz, single phase

Item No.	Slice Capacity Per Minute	W x D x H
296-TK-72	12	17-1/2" x 17-5/8" x 33"
296-TK-100	16	22" x 17-5/8" x 33"

QCS2-600HA

QCS SERIES CONVEYOR TOASTERS

- Forced convection system keeps the toaster cool-to-the-touch and extends the life of critical components
- Quartz infrared heaters
- Easy-to-use control panel
- Variable speed control
- Energy efficient operation with power saver switch
- Extended conveyor belt for easy loading and large warming area
- Safe load up area with full width front burn guard
- "Smart" crumb tray keeps the bread crumbs from falling under the toaster
- 1-year parts and labor warranty
- UL, cUL and UL Certified to NSF4

Item No.	Slicers/hr.	W x D x H
296-QCS1-350	350	14-1/4" x 18-7/8" x 13-1/4"
296-QCS2-600HA	600	14-1/2" x 22-3/8" x 15-5/8"
296-QCS2-800A	800	14-1/2" x 22-3/8" x 15-5/8"

TQ-10

TQ-400

TOAST-QWIK® CONVEYOR TOASTERS

- State-of-the-art electronic controls
- Precisely regulates both top and bottom heating elements for perfect golden toasting every time
- Colorguard sensing system (not available on TQ-10) (Patent Pending)
- Monitors and adjusts speed during high usage periods to assure uniformity
- Power save mode with indicator light
- 120, 208, or 240 Volts, 60 Hz, Single Phase
- UL Listed

Item No.	Slice Capacity Per Minute	Max Product Size (W x H)	W x D x H	Volts
296-TQ-10	5	9-5/8" x 1-1/2"	14-1/2" x 17-3/4" x 13-3/4"	120, 208, 240
296-TQ-400	6	9-5/8" x 1-3/4"	14-1/2" x 17-3/4" x 14-7/8"	120, 208
296-TQ-400H	6	9-5/8" x 2-3/4"	14-1/2" x 17-3/4" x 15-7/8"	208, 240
296-TQ-800	14	9-5/8" x 1-3/4"	14-1/2" x 22-3/4" x 16-5/8"	208, 240
296-TQ-800H	13	9-5/8" x 2-3/4"	14-1/2" x 22-3/4" x 16-5/8"	208, 240

POP-UP TOASTERS

- Evenly toasts a variety of bread products including bagels, waffles, and English muffins
- Durable stainless steel construction
- Individual toasting controls
- Removable crumb tray for easy cleaning

Item No.	Electric	D x H x W
296-TPT-120	120 Volts, 1800 Watts	12-1/2" x 8-1/4" x 13-1/2"
296-TPT-208	208 Volts, 2700 Watts	14-1/8" x 9-1/4" x 13-1/2"
296-TPT-240	240 Volts, 2700 Watts	14-1/8" x 9-1/4" x 13-1/2"

TPT-120

TPT-208

WCT800

HEAVY-DUTY COMMERCIAL & COMBINATION TOASTERS

- Uniformly toasts regular bread, Texas toast, frozen waffles and many other foods
- Easily replaceable industrial heating plates
- Electronic heating controls
- Carriage control lift levers and dishwasher-safe crumb tray
- 9”H x 11-7/8”W x 10-1/2”D

Commercial Toasters

- (4) 1-1/8” slots

Item No.	Volts	Watts	Amps	Slices Per Hour	Listings
297-WCT800RC	120	1800	15	240	ETL, NSF
297-WCT800	120	2200	19	300	ETL, NSF
297-WCT805B	208	2700	13	380	UL, CUL, NSF
297-WCT805	240	2700	12	380	UL, CUL, NSF

Combination Toasters

- (2) 1-1/8” regular slots and (2) 1-5/8” extra wide slots

Item No.	Volts	Watts	Amps	Slices Per Hour	Listings
297-WCT810	120	2025	17	380	ETL, NSF
297-WCT815B	208	2025	10	380	UL, CUL, NSF
297-WCT815	240	2025	9	380	UL, CUL, NSF

TP424

SOLID STATE POP-UP TOASTERS

- Insulated ceramic etched foil heaters are installed on both side of each toasting chamber
- Each two-slot section is controlled by a lever operated mechanism
- Equipped with a color selector knob coupled with solid state controls
- 1-1/8”W x 5-1/4”L slots
- Solid state timer
- Removable crumb tray
- 11-7/16”W x 13-/8”D x 9-3/16”H

Item No.	Slicers/hr.	Electrical
297-TP409	250	120 Volts, 18.3 Amps, 2.2 kW
297-TP424	250/300	208/240 Volts, 9.6/10.8 Amps, 2.0/2.6 kW

22850

24850

HTS450

EXTRA-WIDE SLOT COMMERCIAL TOASTERS

- Extra-wide 1-1/2” slots
- Bagel function
- Longer-life heating elements
- Automatic toast boost
- Durable brushed chrome
- Automatic toast boost
- Front crumb tray
- 120 Volts, 60 Hz
- NSF, cULus
- 1-year warranty

Item No.	Description	Watts
297-22850	2 Slice	1000
297-24850	4 Slice	1650

4 SLICE HEAVY-DUTY TOASTERS

- Ultra-fast toasting output of up to 480 slices per hour
- Ceramic elements and centering bread guides for even toasting
- Magnet-based bread lifter with fewer moving parts
- Heavy-duty stainless steel exterior
- Bread/bagel switch for maximum toasting versatility
- Cancel button lets operators stop toasting anytime
- 1-year parts and labor warranty plus Express Care Service
- cETLus Sanitation Listed, NSF

Item No.	Electrical
297-HTS450	120 Volts, 2200 Watts, 18.3 Amps
297-HTS455	208 Volts, 2200 Watts, 9.6 Amps 240 Volts, 2600 Watts, 10.8 Amps

RG-05

RG-07

RG-09

ROLLER GRILLS

- Available in 5, 7 and 9 roller grills, we offer a size for large or small establishments
- Body and rollers are constructed of 304 stainless steel for reliability and longevity
- All models are 120 Volts and ideal for any countertop
- NSF Certified

Item No.	Description
298-RG-05	5 Roller roller grill
298-RG-07	7 Roller roller grill
298-RG-09	9 Roller roller grill

8300

HOT DOG STEAMERS

- Glass in front and back for merchandising appeal
- Tempered sliding glass doors
- Holds (150) hot dogs and (30) buns
- Front drain for easy water removal
- 120 Volts, 800 Watts, 6.7 Amps
- ETL, NSF Listed

Item No.	Description
298-8300	Low water indicator light
298-8301	No low water indicator light

BW-450

BUN WARMER

- Constructed of heavy gauge stainless steel
- Unit includes a removable stainless steel pan and bun rack
- Provide gentle warming heat for up to (32) standard size buns
- 9-3/4"H x 23-1/2"W x 21-1/2"D
- 120 Volts, 450 Watts, 3.75 Amps
- CE Marked

298-BW-450

HDW-1000W

HOT DOG STEAMER

- Constructed of stainless steel
- Features all day steaming with a 6 quart capacity water pan
- Adjustable thermostat
- Convenient humidity control system in bun compartment keeps buns fresh while your hot dogs steam
- Tempered glass on both sides
- Capacity: (100) standard hot dogs and (36-48) buns
- 120 Volts, 1000 Watts, 8.3 Amps
- CE Approved and ETL Listed

298-HDW-1000W

924HIDC

912HIMC

CAYENNE® HEAVY-DUTY INDUCTION RANGES

- Back-of-the-house heavy-duty induction hotplate
- 90% energy efficiency for instant, controllable heat and lower energy costs
- Extremely high cooking efficiency means a cooler kitchen and lower HVAC costs
- Durable stainless steel framed dual-hob design for heavy-duty durability
- Low 100°F temperature setting for holding applications
- Same look and operating height as Cayenne® Charbroilers and Griddles - an integral unit for your back-of-house lineup
- Induction has no open flame, increasing cooking safety
- Easy cleaning
- 208/240 Volts, 2500 kW/2880 Hob, 24 Amps

Item No.	Description	L x H x D
298-912HIMC	Dual-hob manual control	12" x 13-5/8" x 30"
298-924HIMC	Four-hob manual control	24" x 13-5/8" x 30"
298-912HIDC	Dual-hob digital control	12" x 13-5/8" x 30"
298-924HIDC	Dual-hob digital control	24" x 13-5/8" x 30"

C&K PRODUCTS DIVISION of TOMLINSON INDUSTRIES

1022750

GLENRAY® INDUCTION COOKTOPS

- Temperature range of 140°F to 428°F
- Fifteen power levels
- EuroKera glasstop
- Attractive stainless steel case
- Lightweight, easy to transport
- Easy to clean
- Minute timer up to 120-minutes
- Automatic shut off
- Small object detector
- Overheat protection
- Material compatibility detection
- 5-1/2" power cord
- 4-7/8"H x 17-5/16"L x 13-5/16"W
- 1-year limited warranty

Item No.	Description
299-1022750	120 Volts, 1800 Watts, 60 Hz
299-1022751	240 Volts, 3500 Watts, 60 Hz

ADCRAFT

IND-A120V

IND-WOK120V
IND-WOK208V

IND-C120V
IND-C208V

IND-B-120V

INDUCTION COOKERS

- These portable induction cooktops are efficient in any environment
- Constructed of heavy-duty stainless steel and ceramic glass
- Rapid heating with an adjustable cooking temperature up to 464°F
- Self checking automatic shutoff and an overheating sensor ensure safety
- ETL and FCC Certified

Item No.	Description
299-IND-A120V	Slim line induction cooker
299-IND-B120V	Full size induction cooker
299-IND-C120V	Manual control induction cooker, 120 Volts
299-IND-C208V	Manual control induction cooker, 208 Volts
299-IND-WOK	Wok with cover
299-IND-WOK120V	Wok induction cooker, 120 Volts
299-IND-WOK208V	Wok induction cooker, 208 Volts

VOLLRATH®

59500P

59300

MIRAGE® PRO INDUCTION RANGES

- Works with a wide range of induction-ready pans to minimize cookware compatibility issues
- Latest generation engine designs for efficiency, control, and durability
- G4 engine
- 90% energy efficiency - compare to the approximate 50% efficiency of gas ranges
- 100 power levels for precise cooking control
- 80°F to 450°F featuring a lower range for chocolates
- Knob control with digital readout makes settings quick and clear
- Digital troubleshooting display
- Stainless case top and aluminum bottom
- Low-profile, modern case design
- 14" maximum pan size
- 14"L x 15-1/4"W x 3"H
- 2-year warranty

Item No.	Description	Volts	kW	Amps
299-59500P	Countertop - US only	120	1.8	15
299-59510P	Countertop - Canada only	120	1.4	12

MIRAGE® CADET INDUCTION RANGES

- G1 engine
- 75% efficient - compare to the approximate 50% efficiency of gas ranges
- 20 power levels for precise cooking control
- 100°F to 450°F range
- Pushbutton control with digital readout
- Stainless case top and molded plastic bottom
- 14" maximum pan size
- 12"L x 16"W x 3-1/8"H
- 1-year warranty

Item No.	Description	Volts	kW	Amps
299-59300	Countertop - US only	120	1.8	15
299-59310	Countertop - Canada only	120	1.4	12

update international

INDUCTION COOKER

- Stainless steel with ceramic top
- Push-button operation
- 140°F to 464°F temperature range
- 1800 Watts, 120 Volts
- 15-1/2"L x 12"W x 4-1/4"H

299-IC-1800W

IC-1800W

2070

CREATION EXPRESS™ MOBILE COOKING CART

- Stainless steel top surface is heat resistant and easy to clean
- Exterior is attractive laminate, interior is easy-to-clean and sanitize stainless steel
- Easy to maneuver on 5" No-Mark™, polyurethane casters
- Two induction cooking stoves
- Induction cooking is energy efficient
- LED control panel offers a choice of cook/power mode or temperature mode
- Cook mode power levels range from 1-20; temperature mode range is 90°F to 440°F
- Each induction unit is 1800 Watts, 15 Amps per unit and 120 Volts
- 34"L x 22"W x 35-1/2"H
- Cooktops are ETL Listed

300-2070

LAKESIDE

3070

MOBILE COOKING CART

- Solid resin top
- Lake-Glide casters: 5" (127)—all swivel
- Two types of stoves are available: induction and propane
- Units with induction and conduction stoves require 30 Amp service
- Includes: 2 adjustable, removable pull-out shelves, 3 sets Universal ledges
- Available in Designer Series finishes: Gray Sand, Catalina Blue, Hard Rock Maple, Beige Suede, Black, and Victorian Cherry
- 32"W x 60"L x 35-3/4"H
- Optional sneeze guard, overhead demo mirror available

300-3070

CHEF·MASTER™

CSA Approved for indoor use in commercial restaurants

BUTANE STOVE

- Solid brass burner
- High heat output of 10,000 BTU's
- High impact protective carrying case
- Automatic piezo electronic ignition system
- Pressure sensor safety top
- Adjustable heat range, from boil to simmer

300-90004/CM-10000

BUTANE FUEL

- Standard 8 oz. canister
- Burns for 2-4 hours

300-40062

40062

CHEF'S TOUCH

- High performance flame, equipped with anit-flare device
- Burns up to 3 hours per 8 oz. canister of butane fuel (sold separately)
- Maximum temperature to 2012°F
- Push button automatic ignition

300-90014

90014

HOLLOWICK INC.

BST10

PROFESSIONAL PORTABLE BUTANE STOVE

- High performance 10,000 BTU output
- Adjustable heat control
- Patented high pressure safety stop
- Automatic piezo electric ignition
- Solid brass burner
- High impact carrying case
- CSA Design Certified

300-BST10

BUTANE FUEL

- 8 oz. canister
- Burns up to 2 hours at high heat and up to 4 hours at a simmer
- 12 cans per case
- UL Listed

300-BF008

BF008

PROFESSIONAL CHEF'S TORCH

- Burns up to 3 hours per 8 oz. canister
- Push button automatic ignition
- Anti-flare device
- Heat to 2012°F

300-CT100

CT100

Dormont

Optional Safety-Set™

SAFETY SYSTEM GAS CONNECTOR KITS WITH DOUBLE SWIVELMAX

- Specifically engineered for moveable cooking equipment
- Stainless steel braided, antimicrobial PVC coated gas connector with Stress Guard Technology™
- SwivelMAX™ fittings provide 360° multi-plane range of motion greatly reducing stress at the ends of the hose
- Includes Safety System Gas Connector, (2) SwivelMAX swivels, (1) full port valve, (1) SnapFast Quick-Disconnect, restraining cable and hardware
- "PS" at the end of the part number includes Safety-Set™ wheel placement system

Item No.	Inside Dia. x Length
301-1675KIT2S48	3/4" x 48"
301-1675KIT2S48PS	3/4" x 48"

SAFETY SYSTEM GAS CONNECTOR KIT WITH SAFETY QUIK & DOUBLE SWIVELMAX

- Kit contains: (1) Safety System Gas Connector, (1) Safety Quik QDV, (2) SwivelMAX, retraining cable and hardware

301-1675KITCF2S48

SAFETY SYSTEM GAS CONNECTOR KITS WITH SINGLE SWIVELMAX

- Kit contains: Safety System gas connector, (1) SwivelMAX swivel, (1) SnapFast Quick-Disconnect, (1) full port valve, restraining cable and hardware
- 3/4" interior diameter x 48" length

301-1675KITS48

GAS REGULATORS

- Designed for applications where precise control of gas flow is an essential operating requirement
- Housings are high strength aluminum castings

Item No.	Pipe Size	Gas Type	BTUs
301-R48N32-0306-3.5	1/2"	Natural	250,000
301-R48N42-0306-3.5	3/4"	Natural	250,000
301-RV61LNG-52	1"	Natural	2,500,000
301-R48P32-0512-10	1/2"	LP	250,000
301-R48P42-0512-10	3/4"	LP	250,000
301-RV61LLP-52	1"	LP	2,500,000
301-RV48CL-32	1/2"	Natural or LP	250,000
301-RV48CL-42	3/4"	Natural or LP	250,000

COUNTERTOP GAS APPLIANCE CONNECTOR

- Flexible corrugated stainless steel construction
- Tight weave stainless steel braid for reinforcement
- Smooth easy to clean antimicrobial PVC coating
- Includes elbows and 1/2" full port ball valve
- 1/2" interior diameter x 36" length

301-CT1650KIT36

STATIONARY ANTIMICROBIAL PVC COATED GAS CONNECTOR INSTALLATION KITS

- Kit contains: (1) NPFS connector, (1) full port valve, (2) elbows

Item No.	Inside Dia. x Length
301-1650NPKIT36	1/2" x 36"
301-1650NPKIT48	1/2" x 48"
301-1675NPKIT36	3/4" x 36"
301-1675NPKIT48	3/4" x 48"

DELUXE SAFETY SYSTEM GAS CONNECTOR KIT

- Kit contains: Safety System gas connector, SnapFast Quick-Disconnect, coiled restraining device with installation mounting hardware, full port gas ball valve, (2) 90° street elbows
- 3/4" interior diameter x 48" length

301-1675KIT48

T&S RELIABILITY BUILT IN™

GAS CONNECTOR & KIT

- The HG-4 Series includes a foodservice Quick Disconnect on the standard hose
- Fast disconnect for moving appliance
- Solid, proven construction
- 3/4" N.P.T. male thread to Quick Disconnect
- 36" long hose

Item No.	Description
302-HG-4D-36S	Hose with Swivelink fitting
302-HG-4D-36SK	Installation kit

EQUIPEX LTD

Pali shown with Majestic Panini Grill

SMALL APPLIANCE VENTLESS HOOD SYSTEMS

- The SA Vent is a countertop ventilation system for small appliances located outside the range of a kitchen ventilation hood
- The SA Vents goes anywhere with access to standard 120 Volt power
- SA Vent removes smoke, grease-laden air, moisture and odors, improving the environment for kitchen staff and patrons
- Applications: convection or bake ovens, panini grills, toasting equipment, pizza ovens, crepe makers, waffle bakers, induction cookers, steamers and similar Type 2 cooking equipment
- 26"W x 20"D platform
- 120 Volts, 5.5 Amps, 350 Watts
- 1-year limited parts and labor (except filters)
- Approved to UL, NSF and EPA202*

Item No.	H x W x D
302-SAV-O Mistral*	29" x 26" x 29-3/4"
302-SAV-G Pali*	31" x 26" x 29-3/4"
302-SAV-U Kona	30-1/2" x 26" x 29-3/4"

A FULL COURSE OF VENTILATION SYSTEMS

Standard, complex or custom designs — Accurex is your single source for commercial kitchen ventilation, with complete, perfectly matched, efficient systems.

1. KITCHEN HOODS
High-performance grease and heat/condensate models, with a variety of air supply plenums and industry-leading grease filtration.

2. UTILITY DISTRIBUTION SYSTEMS
Single-point access for gas, electricity, water.

3. MAKE-UP AIR UNITS
Fresh air with heat/cool, variable-volume and control options.

4. EXHAUST FANS
Rooftop, sidewall, inline, utility.

5. FIRE SUPPRESSION SYSTEMS
Factory installed.

6. POLLUTION CONTROL UNITS
Offering exceptional grease and odor control.

7. PACKAGED ROOFTOP UNITS
DX cooling option.

All products carry industry certifications from UL, ULc, AMCA and ETL as applicable.

Contact your salesperson for a cost-effective commercial kitchen ventilation system or for detailed information on any of our products.

ACCUREX
ENGINEERED RESTAURANT SYSTEMS
A Greenheck Company

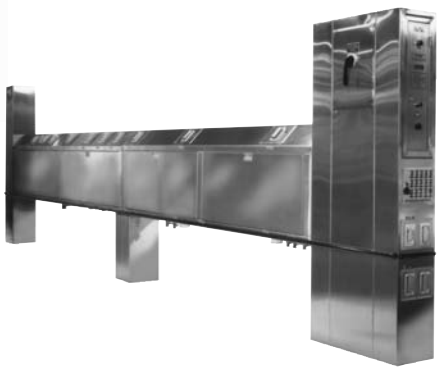
CAPTIVEAIRE
Commercial Kitchen Ventilation

SERVICE & PRODUCTS

System Design & Integration
Quality, fully integrated solutions for the kitchen ventilation market.

Engineering
Leading edge technology to meet the ventilation needs of the future.

Sales & Support
Highly skilled sales and engineering staff coast to coast.



EXHAUST HOODS

CaptiveAire's next generation Exhaust Hoods and Self Cleaning Systems provide superior low exhaust flow rates with exceptional capture and containment of cooking vapors. Constructed of stainless steel and a double wall insulated front, CaptiveAire's Exhaust Hood Systems are essential for your kitchen ventilation needs.

DEDICATED MAKE-UP AIR

CaptiveAire's ETL Listed Modular Make-up Air units are available in a variety of models - each constructed of galvanized metal and designed for easy service access. The gas-fired (direct or indirect) and electric Make-up Air units offer various tempering options via DX cooling, steam, hot water, chilled water coils and evaporative cooling.

EXHAUST FANS

CaptiveAire's heavy-duty, weather-proof Exhaust Fans are available with belt and direct drive motors. A quick-release latch allows for easy access to the motor compartment. Every unit comes with a standard emergency disconnect switch and is ETL Listed and AMCA Certified.

UTILITY DISTRIBUTION SYSTEMS

CaptiveAire's Utility Distribution System (UDS) provides gas, water, steam and electric connections to accommodate a myriad of kitchen appliance utility needs on the cooking line. The UDS provides unequaled cooking line versatility and convenience.

ENERGY MANAGEMENT SYSTEMS (EMS*plus* now available)

CaptiveAire's Energy Management System (EMS) is a form of "demand ventilation," in which exhaust and make-up airflow rates are both adjusted in direct relation to the cooking load. A temperature sensor in the hood/exhaust duct collar works with an electronic controller to modulate exhaust and make-up air fan speeds. The EMS*plus* option offers a touch screen interface providing individual hood and fan(s) control, system configuration, programming of schedule and diagnostic information.

CORE FIRE PROTECTION

The prevention and defense of fire in commercial kitchens is critical. The CORE Fire Protection System is a revolutionary fire suppression system designed to provide primary coverage for hood plenum, grease ductwork and cooking appliances. The CORE Protection System is ETL Listed to UL Standard 300 and ULC/ORD-C1254.6. The water-based fire suppression system provides reliable detection every time via electric fire detection and real-time monitoring of critical system components.

THE FRANKLIN FILTER® HINGED HOOD FILTERS

- These easy-to-clean filters are an investment in hood safety and efficiency
- Stainless steel
- Each filter individually boxed
- Patent nos. 7571721; 7581539
- Approved by the City of New York Department of Buildings MEA 1-05-E
- ETL Listed and ETL Sanitation Listed
- Meets NFPA No. 96 Criteria and Requirements

Cleanliness is...

- Hinged design allows for easy, thorough cleaning which reduces the threat of fire

A Penny Saved...

- Unique, slotted baffles reduce static pressure, creating less strain on fan motor, greater heat removal and quieter operation

Item No.	H x W	Item No.	H x W
304-129-1189	10" x 16"	**304-129-1193**	16" x 25"
304-129-1190	10" x 20"	**304-129-1194**	20" x 16"
304-129-1191	12" x 16"	**304-129-1112**	20" x 20"
304-129-1192	12" x 20"	**304-129-1113**	20" x 25"
304-129-1110	16" x 16"	**304-129-1114**	25" x 20"
304-129-1111	16" x 20"		

Note: Dimensions for height and width are nominal—actual dimensions are approximately 1⁄2" less. For example, a 20" x 20" filter is actually 19-1/2" x 19-1/2".

BAFFLE BOSS® HOOD FILTER LIFTING TOOL

- The Baffle Boss is the ultimate tool for hood filter removal
- Lifting prongs adjust from 9-3/4" to 15" across to accommodate any filter brand or size
- Fork can be adjusted to five different positions to conform to any hood angle
- Folds flat for easy storage
- 5' pole
- Patent no. 6507987

304-129-1090

FMP
Franklin Machine Products

CARE & HANDLING OF STAINLESS STEEL TABLEWARE

While stainless steel is highly resistant to stain and corrosion, even the finest alloys will suffer if corrosive food chemicals are not removed by proper soaking, washing, and rinsing procedures. Careful handling will prolong the life and luster of your stainless steel tableware.

1. **WASHING:** Stainless should be pre-soaked immediately following its removal from the table. Use a pre-soak compound recommended by the manufacturer of your detergent. It is very important that you use only a plastic or stainless steel pan for pre-soaking. NEVER USE AN ALUMINUM PAN. Aluminum frees the chlorine present in most pre-soak compounds, and causes discoloration of stainless steel. Take particular care of removing all remnants of lemon, vinegar, butter, ice cream, cheese, milk and table salt from stainless items directly after use. These foods cause severe corrosion to stainless. Do not use a pre-soak solution containing silver detarnishing agents. These products cause severe corrosion to stainless. Be sure that stainless does not remain in the pre-soak solution too long before it is washed. After pre-soaking, wash your stainless in hot water and a good cleaning agent. Select your cleaning agent with great care, making sure there are no abrasive or corrosive qualities. Stainless steel should be thoroughly dried immediately after washing. Polishing stainless occasionally is a good idea, but not a necessity. Polish stainless items with a mildly abrasive powder mixed with neutral soap flakes. Then rinse pieces in hot water and dry them well.
2. **RINSING:** The clean stainless should then be rinsed in water of at least 180ºF. A wetting agent may be added to the rinse to prevent minerals in water from staining your tableware. Should you have very hard water, a softener is recommended.
3. **HANDLING:** Perforated cylinders in a portable rack – suitable for sink or dishwasher use – make it possible to wash, transport and dispense stainless with a minimum of handling. In a system where tableware is washed and stored in the same cylinder, the stainless should be sorted into the same cylinders utensil side down to prevent hand contamination after cleansing. In a system where the tableware is transferred from a cleaning cylinder to a storage cylinder by inversion it should be sorted in the cleaning cylinder utensil side up, so that it will eventually be stored utensil side down.
4. **LOW-TEMP DISHWASHING- CAUTION!** If you are using a low-temp or chlorine bath type dishwashing system, take great care in following the manufacturer's instructions. An over-concentration of sodium hypochlorite (bleach), the active sanitizing agent of these systems, will attack most metal tableware. Improper use, or faulty equipment functioning, will cause staining or corrosion of even the finest stainless steel.